

FOOD PREMISES INSPECTION FORM

Name of Premises: RIVERVIEW High school

Licence #: 01-00421

Operator: CO

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 400 WHITE PINE ROAD
RIVERVIEW

Additional Info: PM TE Catering

Category: Routine Re-inspection New Licence Other

Water Supply: Private Municipal



Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U
1.0				3.3			✓	7.0				10.2		✓	
1.1		✓		3.4	✓			7.1		✓		10.3		✓	
1.2	✓			3.5			✓	7.2		✓		11.0			
1.3		✓		3.6			✓	7.3		✓		11.1		✓	
2.0				4.0				7.4	✓			11.2		✓	
2.1		✓		4.1		✓		7.5		✓		11.3		✓	
2.2		✓		4.2	✓			8.0				12.0			
2.3		✓		5.0				8.1		✓		12.1		✓	
2.4		✓		5.1	✓			8.2		✓		12.2		✓	
2.5		✓		5.2	✓			9.0				13.0			
2.6		✓		6.0				9.1			✓	13.1		✓	
2.7	✓			6.1		✓		9.2		✓		13.2		✓	
3.0				6.2		✓		10.0				13.3		✓	
3.1	✓			6.3		✓		10.1		✓					
3.2		✓													

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction

Item No.	MI	MA	CR	Remarks	Date for Correction
3.3		X		ENSURE ALL FOODS ON THE STEAM TABLE ARE MAINTAINED AT A MINIMUM OF 65°C AT ALL TIMES. YOU NEED A DEEPER INSERT FOR THE PASTA DISH SO IT WILL BE CLOSER TO THE HOT WATER.	CORRECTED
3.5		X		ENSURE ALL FOODS (POTATO WEDGES) ARE REHEATED TO AT LEAST 74°C FOR 15 SECONDS PRIOR TO PUTTING IN THE STEAM TABLE.	CORRECTED
9.1	X			WATER FLOW FROM THE HOT WATER TAP IS VERY LOW.	CHECK AT THE NEXT INSPECTION.

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: FEB-11/2022

Re-inspection Required: Yes No

If Yes, Date: _____ Received by: _____ Inspector Signature: _____

White - Office; Yellow - Operator; Blue - Copy for Posting

WH - With Handling; PM - Public Market; TE - Temporary Event