

FOOD PREMISES INSPECTION FORM

Name of Premises: Youngs Cove Runway Convenience Licence #: 02-02963 Type: Class 3 Class 4 Class 5
 Operator: _____ Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 Address: 10995 Rt 10, Youngs Cove 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	FOOD			3.3		<input checked="" type="checkbox"/>		Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS			10.2		<input checked="" type="checkbox"/>	
1.1		<input checked="" type="checkbox"/>		3.4		<input checked="" type="checkbox"/>		Cooling Methods	7.1			<input checked="" type="checkbox"/>	10.3		<input checked="" type="checkbox"/>	
1.2		<input checked="" type="checkbox"/>		3.5		<input checked="" type="checkbox"/>		Re-heating Methods	7.2			<input checked="" type="checkbox"/>	11.0 WATER SUPPLY AND WASTE DISPOSAL			
1.3			<input checked="" type="checkbox"/>	3.6			<input checked="" type="checkbox"/>	Handling Methods	7.3			<input checked="" type="checkbox"/>	11.1			<input checked="" type="checkbox"/>
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4				11.2				<input checked="" type="checkbox"/>
2.1		<input checked="" type="checkbox"/>		4.1			<input checked="" type="checkbox"/>	Storage of Potentially Hazardous Foods	7.5			<input checked="" type="checkbox"/>	11.3			<input checked="" type="checkbox"/>
2.2			<input checked="" type="checkbox"/>	4.2			<input checked="" type="checkbox"/>	Frozen Storage	8.0	CLEANING AND SANITIZING			12.0 LIGHTING AND VENTILATION			
2.3			<input checked="" type="checkbox"/>	5.0	RECORD KEEPING AND RECALLS			8.1				<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>
2.4			<input checked="" type="checkbox"/>	5.1			<input checked="" type="checkbox"/>	Refrigerated Storage (Temperature)	8.2			<input checked="" type="checkbox"/>	12.1			<input checked="" type="checkbox"/>
2.5		<input checked="" type="checkbox"/>		5.2			<input checked="" type="checkbox"/>	Refrigerated Storage (Methods)	9.0	SANITARY FACILITIES			13.0 GENERAL			
2.6		<input checked="" type="checkbox"/>		6.0	PERSONNEL			9.1				<input checked="" type="checkbox"/>	13.1			<input checked="" type="checkbox"/>
2.7		<input checked="" type="checkbox"/>		6.1			<input checked="" type="checkbox"/>	Dry Storage	9.2			<input checked="" type="checkbox"/>	13.2			<input checked="" type="checkbox"/>
3.0	FOOD PREPARATION AND HANDLING			6.2			<input checked="" type="checkbox"/>	Storage of Food for Staff	10.0	FLOORS, WALLS AND CEILINGS			13.3			<input checked="" type="checkbox"/>
3.1		<input checked="" type="checkbox"/>		6.3			<input checked="" type="checkbox"/>	Thawing Methods	10.1			<input checked="" type="checkbox"/>				
3.2		<input checked="" type="checkbox"/>						Cooking Methods								

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
1.3	X			Ensure plastic containers are food grade or use plastic liners.	Immediately
2.4	X			Food must be stored 6" off the floor in walk in cooler or on pallets.	Immediately
2.8	X			Ice cream condiment fridge was 7-7.5°C at time of inspection. It was turned down and must be monitored to ensure it can maintain 4°C.	Immediately
2.2	X			Food boxes in walk in freezer must be stored 6" off the floor.	Immediately
7.1	X			Tables with plastic stuck to top must be fixed/replaced.	Immediately
8.1		X		Rags used for cleaning must be kept emersed in sanitizer.	Immediately corrected
11.1	X			Inorganic water sample result is pending.	corrected.

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	June 22/18 Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:
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