

FOOD PREMISES INSPECTION FORM



Name of Premises: HEARTH + HIVE FARMS
 Operator: AMS
 Address: 51 FORESTDALE ROAD
RIVERSIDE ALBERT

Licence #: 01-03113
 Type: Class 3 Class 4 Class 5
 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			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1				3.4				7.1				10.3			
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2				3.5				7.2				11.0 WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3				3.6				7.3				11.1			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.2 Sewage Disposal			
2.0				4.0				7.4				11.3			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				11.3 Solid Waste Handling			
2.1				4.1				7.5				12.0 LIGHTING AND VENTILATION			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Lighting			
2.2				4.2				8.0				12.1			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				Ventilation			
2.3				5.0				8.1				12.2			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Detergents and Chemical Use and Storage			
2.4				5.1				8.2				13.0 GENERAL			
Refrigerated Storage (Methods)				Record Keeping				Sanitary Facilities				Licence			
2.5				5.2				9.0				13.1			
Refrigerated Storage (Space)				Recall of Food				Washroom(s)				13.2 Rodent and Insect Control			
2.6				6.0				9.1				13.3			
Dry Storage				PERSONNEL				Hand Washing Station(s)				Other Infractions/Hazards			
2.7				6.1				9.2				10.0 FLOORS, WALLS AND CEILINGS			
Storage of Food for Staff				Demonstrating Knowledge				Floors (Construction and Maintenance)							
3.0				6.2				10.0				10.1			
FOOD PREPARATION AND HANDLING				Employee Health											
3.1				6.3				10.1							
Thawing Methods				Personal Hygiene Practices											
3.2				N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction
2.3	X			ENSURE TO MAINTAIN THE FRIDGE TEMPERATURE LOG.	VERIFY AT THE NEXT INSPECTION.
1.3	X			ENSURE ALL CONTAINERS ARE LABELED WITH THE CONTENTS.	VERIFY AT THE NEXT INSPECTION.

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Date of Inspection: <u>MAY 19 2022</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Received by: _____	Inspector Signature: _____
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