

FOOD PREMISES INSPECTION FORM



Name of Premises: Muddy Rudder Bar + Grill
 Address: 859B Main Street
Alma

Licence #: 01-03032
 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	FOOD				3.3	✓			Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS				10.2					Walls (Construction and Maintenance)
1.1		✓		Approved Source	3.4	✓			Cooling Methods	7.1			✓	Food Equipment (Design, Construction, Installation and Maintenance)	10.3					Ceilings (Constructions and Maintenance)
1.2		✓		Purchasing and Receiving	3.5	✓			Re-heating Methods	7.2		✓		Food Contact Surfaces	11.0 WATER SUPPLY AND WASTE DISPOSAL					
1.3		✓		Acceptable Containers and Labeling	3.6	✓			Handling Methods	7.3		✓		Mechanical Dishwashing	11.1			✓		Water (Quality and Quantity)
2.0	FOOD STORAGE				4.0	FOOD DISPLAY AND SERVICE				7.4	✓			Manual Dishwashing	11.2			✓		Sewage Disposal
2.1		✓		Storage of Potentially Hazardous Foods	4.1	✓			Display Methods	7.5		✓		Eating Utensils and Dishes	11.3			✓		Solid Waste Handling
2.2		✓		Frozen Storage	4.2	✓			Advance Preparation	8.0	CLEANING AND SANITIZING				12.0	LIGHTING AND VENTILATION				
2.3		✓		Refrigerated Storage (Temperature)	5.0	RECORD KEEPING AND RECALLS				8.1		✓		Cleaning and Sanitizing	12.1			✓		Lighting
2.4		✓		Refrigerated Storage (Methods)	5.1	✓			Record Keeping	8.2		✓		Detergents and Chemical Use and Storage	12.2			✓		Ventilation
2.5		✓		Refrigerated Storage (Space)	5.2	✓			Recall of Food	9.0	SANITARY FACILITIES				13.0	GENERAL				
2.6		✓		Dry Storage	6.0	PERSONNEL				9.1		✓		Washroom(s)	13.1			✓		Licence
2.7	✓			Storage of Food for Staff	6.1			✓	Demonstrating Knowledge	9.2		✓		Hand Washing Station(s)	13.2			✓		Rodent and Insect Control
3.0	FOOD PREPARATION AND HANDLING				6.2			✓	Employee Health	10.0	FLOORS, WALLS AND CEILINGS				13.3			✓		Other Infractions/Hazards
3.1	✓			Thawing Methods	6.3			✓	Personal Hygiene Practices	10.1		✓		Floors (Construction and Maintenance)						
3.2	✓			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
7.1		X		ONE STRAINER DISCARDED DUE TO BREAKAGE	CORRECTED
8.2		X		ENSURE CHEMICAL SPRAYS ARE STORED AWAY FROM PAPER TOWEL ROLLS.	CORRECTED " "

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: JUNE 14/22
 Re-inspection Required: Yes No
 If Yes, Date: _____ Received by: _____ Inspector Signature: _____