

FOOD PREMISES INSPECTION FORM

Name of Premises: Dircia K (#2013) (Regent)
 Operator: _____
 Address: 1169 Regent St.

Licence #: 03-01658 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 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		✓	
1.1		✓		Approved Source	3.4	✓		Cooling Methods	7.1		✓		10.3		✓	
1.2		✓		Purchasing and Receiving	3.5	✓		Re-heating Methods	7.2		✓		11.0 WATER SUPPLY AND WASTE DISPOSAL			
1.3		✓		Acceptable Containers and Labeling	3.6		✓	Handling Methods	7.3	✓		11.1		✓		
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4		✓		11.2		✓		
2.1		✓		Storage of Potentially Hazardous Foods	4.1		✓	Display Methods	7.5		✓	11.3		✓		
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		✓	12.1		✓		
2.4		✓		Refrigerated Storage (Methods)	5.1		✓	Record Keeping	8.2		✓	12.2		✓		
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		✓	13.1		✓		
2.7	✓			Storage of Food for Staff	6.1		✓	Demonstrating Knowledge	9.2		✓	13.2		✓		
3.0	FOOD PREPARATION AND HANDLING			6.2		✓		Employee Health	10.0	FLOORS, WALLS AND CEILINGS			13.3		✓	
3.1	✓			Thawing Methods	6.3		✓	Personal Hygiene Practices	10.1		✓					
3.2	✓	✓		Cooking Methods	<i>N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction</i>											

Item No.	MI	MA	CR	Remarks	Date for Correction

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: 2019-12-17
 If Yes, Date: _____