

FOOD PREMISES INSPECTION FORM

Name of Premises: TASTE OF MEDITERRANEAN
 Operator: _____
 Address: 519 WESTMORLAND ROAD
MEADLISTER MALL SHAW TOWN

Licence #: 0202565 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 Water Supply: Private Municipal



No.	FOOD	No.	FOOD EQUIPMENT AND UTENSILS	No.	GENERAL
1.1	<input checked="" type="checkbox"/> Approved Source	3.4	<input checked="" type="checkbox"/> Food Equipment (Design, Construction, Installation and Maintenance)	10.1	<input checked="" type="checkbox"/> Walls (Construction and Maintenance)
1.2	<input checked="" type="checkbox"/> Purchasing and Receiving	3.5	<input checked="" type="checkbox"/> Food Contact Surfaces	10.2	<input checked="" type="checkbox"/> Ceilings (Constructions and Maintenance)
1.3	<input checked="" type="checkbox"/> Acceptable Containers and Labeling	3.6	<input checked="" type="checkbox"/> Mechanical Dishwashing	10.3	<input checked="" type="checkbox"/> Water (Quality and Quantity)
2.0	FOOD STORAGE	4.0	<input checked="" type="checkbox"/> Manual Dishwashing	10.4	<input checked="" type="checkbox"/> Sewage Disposal
2.1	<input checked="" type="checkbox"/> Storage of Potentially Hazardous Foods	4.1	<input checked="" type="checkbox"/> Eating Utensils and Dishes	10.5	<input checked="" type="checkbox"/> Solid Waste Handling
2.2	<input checked="" type="checkbox"/> Frozen Storage	4.2	CLEANING AND SANITIZING	11.0	LIGHTING AND VENTILATION
2.3	<input checked="" type="checkbox"/> Refrigerated Storage (Temperature)	5.0	<input checked="" type="checkbox"/> Cleaning and Sanitizing	11.1	<input checked="" type="checkbox"/> Lighting
2.4	<input checked="" type="checkbox"/> Refrigerated Storage (Methods)	5.1	<input checked="" type="checkbox"/> Detergents and Chemical Use and Storage	11.2	<input checked="" type="checkbox"/> Ventilation
2.5	<input checked="" type="checkbox"/> Refrigerated Storage (Space)	5.2	SANITARY FACILITIES	12.0	GENERAL
2.6	<input checked="" type="checkbox"/> Dry Storage	5.3	<input checked="" type="checkbox"/> Washroom(s)	12.1	<input checked="" type="checkbox"/> Licence
2.7	<input checked="" type="checkbox"/> Storage of Food for Staff	5.4	<input checked="" type="checkbox"/> Hand Washing Station(s)	12.2	<input checked="" type="checkbox"/> Rodent and Insect Control
3.0	FOOD PREPARATION AND HANDLING	6.0	FLOORS, WALLS AND CEILING	12.3	<input checked="" type="checkbox"/> Other Infractions/Hazards
3.1	<input checked="" type="checkbox"/> Thawing Methods	6.1	<input checked="" type="checkbox"/> Floors (Construction and Maintenance)		
3.2	<input checked="" type="checkbox"/> Cooking Methods	6.2			
		6.3			

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

No Public Health Issues were observed on 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	31 March 2015 Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:
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