

FOOD PREMISES INSPECTION FORM

Name of Premises: McDONALDS

Licence #: 01-02108

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 413 COVERDALE ROAD
RIVERVIEW

Additional Info: PM TE Catering

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				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				Sewage Disposal			
2.0				4.0				7.4				11.2			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1				4.1				7.5				11.3			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				LIGHTING AND VENTILATION			
2.2				4.2				8.0				12.1			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				Lighting			
2.3				5.0				8.1				12.2			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Ventilation			
2.4				5.1				8.2				GENERAL			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Licence			
2.5				5.2				9.0				13.1			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				Rodent and Insect Control			
2.6				6.0				9.1				13.2			
Dry Storage				PERSONNEL				Washroom(s)				Other Infractions/Hazards			
2.7				6.1				9.2				13.3			
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)							
3.0				6.2				10.0				FLOORS, WALLS AND CEILINGS			
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS (Construction and Maintenance)							
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
3.2		X		BURGERS MUST REACH AN INTERNAL TEMPERATURE OF AT LEAST 71° - QUARTER POUNDERS	CORRECTED
8.1		X		FRONT AREA SANITIZER WEAK AT 100 ppm, QUARTS REFRESH.	CORRECTED
8.2	X			TEST STRIPS FOR QUART SANITIZER ARE PAST THE EXPIRY DATE.	VERIFY AT THE NEXT INSPECTION.
9.2	X			PAPER TOWEL PROVIDED IN STAFF WASHROOM TO BE MAINTAINED IN A DISPENSER.	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: FEB. 10, 2022

If Yes, Date: _____

Received by: _____ Inspector Signature: _____

White – Office; Yellow – Operator; Blue – Copy for Posting WH - With Handling; PM - Public Market; TE - Temporary Event 01/2019