

FOOD PREMISES INSPECTION FORM

Name of Premises: Flo's Take-A-Way

Licence #: 07-00861

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 8 Enclosure Rd.
Derby Junction

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				11.0			
1.3		✓		3.6		✓		7.3		✓		11.1		✓	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)			
2.0				4.0				7.4		✓		11.2		✓	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Sewage Disposal			
2.1		✓		4.1		✓		7.5		✓		11.3		✓	
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.2		✓		4.2		✓		8.0				CLEANING AND SANITIZING			
Frozen Storage				Advance Preparation				8.1				LIGHTING AND VENTILATION			
2.3		✓		5.0				8.2		✓		12.1		✓	
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Lighting			
2.4		✓		5.1		✓		9.0				12.2		✓	
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.5		✓		5.2		✓		9.1				SANITARY FACILITIES			
Refrigerated Storage (Space)				Recall of Food				Washroom(s)				13.0			
2.6		✓		6.0				9.2				13.1		✓	
Dry Storage				PERSONNEL				Hand Washing Station(s)				Licence			
2.7		✓		6.1		✓		10.0		✓		13.2		✓	
Storage of Food for Staff				Demonstrating Knowledge				FLOORS, WALLS AND CEILING				Rodent and Insect Control			
3.0				6.2		✓		10.1		✓		13.3		✓	
FOOD PREPARATION AND HANDLING				Employee Health				Floors (Construction and Maintenance)				Other Infractions/Hazards			
3.1		✓		6.3		✓									
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

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	June 15, 2021 Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:	Signature: _____ Date: _____
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White - Office; Yellow - Operator; Blue - Copy for-Posting WH - With Handling; PM - Public Market; TE - Temporary Event 01/2019