

FOOD PREMISES INSPECTION FORM

Name of Premises: Backus Place
 Operator: _____
 Address: 27 Elm St.

Licence #: 02-00871 Type: ☐ Class 3 ☒ Class 4 ☒ Class 5
 Category: ☒ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection
 Water Supply: ☐ Private ☒ Municipal



Item No.	Pass	Fail	U	Item Description	Item No.	Pass	Fail	U	Item Description	Item No.	Pass	Fail	U	Item Description	Item No.	Pass	Fail	U	Item Description
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 (Construction 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.	Pass	Fail	U	Item Description	Date of Correction
1.3				Food stored in refrigerator that have been prepared or removed from the original package must be labeled with the date of preparation or the date removed from	ASAP
2.4				Ensure that food is protected from cross contamination in refrigerated storage. (ie. no raw above cooked)	corrected
2.5				Fridge (kitchen) requires through cleaning to remove build-up of food waste / debris	1 week
6.1				Certified food handler must be present when food is being prepared.	2 weeks
8.1				Sanitizer must be available at the recommended concentration (ie. bleach)	corrected
10.1				Floors require cleaning to remove build-up of dirt etc.	
7.1				Stinks require cleaning to remove build-up of food/grease, dirt etc	immediately

☐ Green
☐ Light Yellow ☒ Dark Yellow
☐ Striped Red ☐ Red

Re-inspection Required: ☒ Yes ☐ No
 Date of Inspection: Sept 26/15
 If Yes, Date: Oct 3/15