FOOD PREMISES INSPECTION FORM

Name of Premises: ASIA VEEF NOODLE Operator: Address: 634 QUEEN ST: FREDERICON						<u>LÉ</u>				Licence #: 03 010	34		Type:		Class 3 Class 4 Class 5					5
Operator:							Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection										New ZNouveau			
Ádd	ress:	634 QUEEN ST.									1Mu									Brunswick
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No.						No.	N.O.	S	U		No.	N.O.	S	U		No.	N.O.	S	U	
1.0	FOOD					3.3	-			Holding Methods	7.0	FOOD	EQUIPA	AENT.	AND UTENSILS	10.2				Walls (Construction and Maintenance)
1.1				502	d Source	3.4				Cooling Methods	7.1				Food Equipment (Design, Construction, Installation and Maintenance)	10.3				Ceilings (Constructions and Maintenance)
1.2	-		Purchasing and Receiving Acceptable Containers and Labeling		3.5				Re-heating Methods	7.2-		V		Food Contact Surfaces	11.0	WATER	SUPP	LYAN	D WASTE DISPOSAL	
2.0	FOOD	TOBA		Acceptat	ole Containers and Labeling	3.6				Handling Methods	7.3				Mechanical Dishwashing	11.1				Water (Quality and Quantity)
2.1	FOOD :	SIORA		Ctorono	-f D-t1-11. II.	4.0	FOOD	DISPLA	Y ANI	SERVICE	7.4				Manual Dishwashing	11.2				Sewage Disposal
2.2				Storage of Potentially Hazardous Foods		4.1				Display Methods	7.5		V		Eating Utensils and Dishes	11.3				Solid Waste Handling
2.3		Frozen Storage			4.2				Advance Preparation	8.0	CLEA	NING AN	D SA	NITIZING	12.0	LIGHTI	VG AN	D VENT	TILATION	
2.5	- V			Refrigerated Storage (Temperature)		5.0	RECOR	DKEE	PING	AND RECALLS	8.1		2		Cleaning and Sanitizing	12.1				Lighting
2.4		v			ted 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	SANIT	ARY FA	CILITI	ES	13.0	GENER	AL.			
2.6		Dry Storage			6.0	PERSO	NNEL			9.1				Washroom(s)	13.1				Licence	
2.7					of Food for Staff	- 6.1				Demonstrating Knowledge	9.2 ~		1		Hand Washing Station(s)	13.2				Rodent and Insect Control
3.0	FOODF	PREPARATION AND HANDLING			6.2				Employee Health	10.0	FLOOI	RS, WAL	LS AN	ID 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 - Sa	tisfactor	ry; U – L	Insatisfa	ctory;	ry; MI – Minor Infraction; MA – Major Infract		Critical In	nfracti	on	
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☐ Light Yellow ☐ Dark Yellow ☐ CT 2, 205 Re-inspec							nspec uired:	tion	Yes No											
Strin	ed Red																			
Striped Red Date of Inspection: If Yes, Date:																				