

FOOD PREMISES INSPECTION FORM



Name of Premises: Tava Moose - City Market
 Operator: _____
 Address: 47 Charlotte St. Saint John

Licence #: 02-01151
 Type: ☐ Class 3 ☒ Class 4 ☐ Class 5
 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			
				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2				3.5				7.2				11.0			
				Re-heating Methods				Food Contact Surfaces				WATER SUPPLY AND WASTE DISPOSAL			
1.3				3.6				7.3				11.1			
				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			
				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.2				4.2				8.0				12.0			
				Advance Preparation				CLEANING AND SANITIZING				LIGHTING AND VENTILATION			
2.3				5.0				8.1				12.1			
				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Lighting			
2.4				5.1				8.2				12.2			
				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.5				5.2				9.0				13.0			
				Recall of Food				SANITARY FACILITIES				GENERAL			
2.6				6.0				9.1				13.1			
				PERSONNEL				Washroom(s)				Licence			
2.7				6.1				9.2				13.2			
				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
3.0				6.2				10.0				13.3			
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
3.1				6.3				10.1							
				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.2				N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											

Item No.	MI	MA	CR	Remarks	Date for Correction
10.1	✓			Repair holes in the floor of the front counter area - Mentioned on previous inspection	Next routine inspection
7.1	✓			Repair/replace the damaged front counter tops - mentioned on previous inspection	Next routine inspection
2.3			✓	Preparation fridge temperature is at 9°C. Internal temperature of food stored inside is at 9.5-11°C. Have the unit adjusted or repaired to ensure an internal temperature of 4°C or lower. Do not store potentially hazardous food in the fridge until repaired.	(Staff are aware and it will not be used)
8.2		✓		The sanitizer is mixed too high. Mix to 200 parts per million and verify with test strips.	Corrected

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

Oct 10/19
 Date of Inspection:

Re-inspection Required: ☒ Yes ☐ No
 If Yes, Date:

White - Office; Yellow - Operator; Blue - Copy for Posting