

# FOOD PREMISES INSPECTION FORM

Name of Premises: Oh Fry!  
 Operator: Sanguk Ryu / Allen's Enterprises Inc.  
 Address: 3081 Route 16 Timber River NB

Licence #: 01-02750 Type:  Class 3  Class 4  Class 5  
 Category:  Routine  Re-inspection  New Licence  Complaint  CD Follow-up Inspection  
 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														
<b>1.0 FOOD</b>				3.3	✓			Holding Methods				<b>7.0 FOOD EQUIPMENT AND UTENSILS</b>				10.2		✓		Walls (Construction and Maintenance)									
1.1				Approved Source				3.4	✓			Cooling Methods				7.1		✓		Food Equipment (Design, Construction, Installation and Maintenance)									
1.2	✓	✓		Purchasing and Receiving				3.5	✓			Re-heating Methods				7.2		✓		Food Contact Surfaces									
1.3	✓			Acceptable Containers and Labeling				3.6	✓			Handling Methods				7.3	✓			Mechanical Dishwashing									
<b>2.0 FOOD STORAGE</b>				<b>4.0 FOOD DISPLAY AND SERVICE</b>				<b>5.0 RECORD KEEPING AND RECALLS</b>				<b>8.0 CLEANING AND SANITIZING</b>				<b>11.0 WATER SUPPLY AND WASTE DISPOSAL</b>													
2.1		✓		Storage of Potentially Hazardous Foods				4.1	✓			Display Methods				7.4		✓		Manual Dishwashing									
2.2		✓		Frozen Storage				4.2	✓			Advance Preparation				7.5		✓		Eating Utensils and Dishes									
2.3		✓		Refrigerated Storage (Temperature)				Record Keeping				8.1		✓		Cleaning and Sanitizing				11.1		✓		Water (Quality and Quantity)					
2.4		✓		Refrigerated Storage (Methods)				5.1	✓			Recall of Food				8.2		✓		Detergents and Chemical Use and Storage									
2.5		✓		Refrigerated Storage (Space)				5.2	✓			<b>6.0 PERSONNEL</b>				<b>9.0 SANITARY FACILITIES</b>				<b>12.0 LIGHTING AND VENTILATION</b>									
2.6		✓		Dry Storage				Demonstrating Knowledge				9.1		✓		Washroom(s)				12.1		✓		Lighting					
2.7	✓			Storage of Food for Staff				6.1	MI	✓		Employee Health				9.2		✓		Hand Washing Station(s)				12.2		✓		Ventilation	
<b>3.0 FOOD PREPARATION AND HANDLING</b>				<b>6.2</b>				<b>10.0 FLOORS, WALLS AND CEILINGS</b>				<b>13.0 GENERAL</b>																	
3.1	✓			Thawing Methods				6.3	MI	✓		Personal Hygiene Practices				10.1		✓		Floors (Construction and Maintenance)				13.1		✓		Licence	
3.2	✓			Cooking Methods				Other Infractions/Hazards				13.2		✓		Rodent and Insect Control				13.3		✓		Other Infractions/Hazards					

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

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 Date of Inspection: Dec 14, 2017  
 If Yes, Date: