FOOD PREMISES INSPECTION FORM

Name of Premises: Bangkok Thai Bistro
Operator: ?
Address: 634 Main st Shediac

Licence #: 01-02478 **Type:** ☐ Class 3 ☑ Class 4 ☐ Class 5
Category: ☐ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection
Water Supply: ☐ Private ☐ Municipal

New Nouveau Brunswick

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	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 (Constructions 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.	MI	MA	CR	Remarks	Date for Correction
2.3	✓			Temperature shall be recorded twice daily at acceptable intervals	Immediately

☑ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

June 9, 2014
Date of Inspection:

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

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