

# FOOD PREMISES INSPECTION FORM

Name of Premises: Angel's Quigams  
 Operator: \_\_\_\_\_  
 Address: 175 Hampton Road, Saint John

Licence #: 02-02090 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
1.0				3.3				7.0				10.2			
<b>FOOD</b>				Holding Methods				<b>FOOD EQUIPMENT AND UTENSILS</b>				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				<b>11.0 WATER SUPPLY AND WASTE DISPOSAL</b>			
				Purchasing and Receiving				Food Contact Surfaces				Water (Quality and Quantity)			
1.3				3.6				7.3				11.1			
				Acceptable Containers and Labeling				Mechanical Dishwashing				Sewage Disposal			
2.0				<b>4.0 FOOD DISPLAY AND SERVICE</b>				Manual Dishwashing				11.3 Solid Waste Handling			
2.1				4.1				7.4				<b>12.0 LIGHTING AND VENTILATION</b>			
				Storage of Potentially Hazardous Foods				Eating Utensils and Dishes				Lighting			
2.2				4.2				7.5				12.1			
				Frozen Storage				<b>8.0 CLEANING AND SANITIZING</b>				Ventilation			
2.3				5.0				8.1				12.2			
				Refrigerated Storage (Temperature)				Cleaning and Sanitizing				Other Infractions/Hazards			
2.4				5.1				8.2				<b>13.0 GENERAL</b>			
				Refrigerated Storage (Methods)				Detergents and Chemical Use and Storage				Licence			
2.5				5.2				9.0				13.1			
				Refrigerated Storage (Space)				<b>9.0 SANITARY FACILITIES</b>				Rodent and Insect Control			
2.6				6.0				9.1				13.2			
				<b>PERSONNEL</b>				Washroom(s)				Other Infractions/Hazards			
2.7				6.1				9.2				13.3			
				Storage of Food for Staff				Hand Washing Station(s)							
3.0				6.2				10.0				<b>10.0 FLOORS, WALLS AND CEILINGS</b>			
				<b>FOOD PREPARATION AND HANDLING</b>				Floors (Construction and Maintenance)							
3.1				6.3				10.1							
				Thawing Methods				Personal Hygiene Practices							
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
12.1	✓			A few ceiling lights in kitchen are not covered. Light fixtures where food can be contaminated shall be properly covered and/or shielded.	April 10/2018
10.2	✓			Holes on walls/ceiling requires repairs. Start bathroom wall/door, kitchen ceiling, wall near storage room and wall by scale. Walls/Ceilings requires to be in good repair.	April 10/2018
9.1		✓		Sanitizer requires to be readily available and at the proper concentration.	Corrected
2.6	✓			Replace broken lid for one dry storage bin (Sugar)	March 27/2018

Green  
 Light Yellow    Dark Yellow  
 Striped Red    Red

Re-inspection Required:  Yes  No  
 Date of Inspection: March 13/18  
 If Yes, Date: \_\_\_\_\_