

# FOOD PREMISES INSPECTION FORM

Name of Establishment: YELL FROZEN YOGURT  
 Operator: [Signature]  
 Address: 514 WESTMORLAND ROAD  
SAINT JOHN'S

Licence #: 02-02582 Type:  Class 3  Class 4  Class 5  
 Category:  Routine  Re-inspection  New Licence  Complaint  CD Follow-up Inspection  
 Water Supply:  Private  Municipal



1.0	FOOD	3.3	<input checked="" type="checkbox"/>	Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS	10.2	<input checked="" type="checkbox"/>	Walls (Construction and Maintenance)
1.1	<input checked="" type="checkbox"/>	Approved Source	3.4	<input checked="" type="checkbox"/>	7.1	<input checked="" type="checkbox"/>	10.3	<input checked="" type="checkbox"/>	Ceiling (Construction and Maintenance)
1.2	<input checked="" type="checkbox"/>	Purchasing and Receiving	3.5	<input checked="" type="checkbox"/>	7.2	<input checked="" type="checkbox"/>	11.0	<input checked="" type="checkbox"/>	WATER SUPPLY AND WASTE DISPOSAL
1.3	<input checked="" type="checkbox"/>	Acceptable Containers and Labeling	3.6	<input checked="" type="checkbox"/>	7.3	<input checked="" type="checkbox"/>	11.1	<input checked="" type="checkbox"/>	Water (Quality and Quantity)
2.0	FOOD STORAGE	4.0	FOOD DISPLAY AND SERVICE	7.4	<input checked="" type="checkbox"/>	7.5	<input checked="" type="checkbox"/>	11.2	<input checked="" type="checkbox"/>
2.1	<input checked="" type="checkbox"/>	Storage of Potentially Hazardous Foods	4.1	<input checked="" type="checkbox"/>	7.5	<input checked="" type="checkbox"/>	11.3	<input checked="" type="checkbox"/>	Sewage Disposal
2.2	<input checked="" type="checkbox"/>	Frozen Storage	4.2	<input checked="" type="checkbox"/>	8.0	CLEANING AND SANITIZING	12.0	<input checked="" type="checkbox"/>	LIGHTING AND VENTILATION
2.3	<input checked="" type="checkbox"/>	Refrigerated Storage (Temperature)	5.0	RECORD KEEPING AND RECALLS	8.1	<input checked="" type="checkbox"/>	12.1	<input checked="" type="checkbox"/>	Lighting
2.4	<input checked="" type="checkbox"/>	Refrigerated Storage (Methods)	5.1	<input checked="" type="checkbox"/>	8.2	<input checked="" type="checkbox"/>	12.2	<input checked="" type="checkbox"/>	Ventilation
2.5	<input checked="" type="checkbox"/>	Refrigerated Storage (Space)	5.2	<input checked="" type="checkbox"/>	9.0	SANITARY FACILITIES	13.0	<input checked="" type="checkbox"/>	GENERAL
2.6	<input checked="" type="checkbox"/>	Dry Storage	6.0	PERSONNEL	9.1	<input checked="" type="checkbox"/>	13.1	<input checked="" type="checkbox"/>	Licence
2.7	<input checked="" type="checkbox"/>	Storage of Food for Staff	6.1	<input checked="" type="checkbox"/>	9.2	<input checked="" type="checkbox"/>	13.2	<input checked="" type="checkbox"/>	Rodent and Insect Control
3.0	FOOD PREPARATION AND HANDLING	6.2	<input checked="" type="checkbox"/>	Demonstrating Knowledge	10.0	FLOORS, WALLS AND CEILINGS	13.3	<input checked="" type="checkbox"/>	Other Infractions/Hazards
3.1	<input checked="" type="checkbox"/>	Thawing Methods	6.3	<input checked="" type="checkbox"/>	10.1	<input checked="" type="checkbox"/>			
3.2	<input checked="" type="checkbox"/>	Cooking Methods		<input checked="" type="checkbox"/>					

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction

No public health violations were observed on inspection

<input checked="" type="checkbox"/> Green	13 FEB 2014	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
<input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow		If Yes, Date:
<input type="checkbox"/> Striped Red <input type="checkbox"/> Red		