FOOD PREMISES INSPECTION FORM

Name of Premises: Davide Tea Operator: Address: McAllmater Mell, Saint John										Licence #: Type: Category: Water Supply	e: Class 3 Class 4 Class 5 egory: Routine Re-inspection New Licence Other								Brunswick C A N A D A	
Item							Item	l'NO	s u			Item		s u		Item No.	N.O.	S	U	
No.	N.O.	S	U				No.	N.O.	SU			No.		1	AND UTENSILS	10.2	-		4	Walls (Construction and Maintenance)
1.0	FOOD						3.3	/		Holding Methods		7.0	FOOD		Food Equipment (Design, Construction,	10.3				Ceilings (Constructions and
1.1		1	Approved Source			3.4	/	Cooling Methods			7.1			Installation and Maintenance)		10.075	-0.0	I IDDL V AN	Maintenance) ID WASTE DISPOSAL	
1.2	-	1	Purchasing and Receiving		3.5	1/	/	Re-heating Methods		7.2			Food Contact Surfaces	11.0	WATE	K St	UPPLY AN	Water (Quality and Quantity)		
1.3			_			ontainers and Labeling	3.6		1	Handling Methods		7.3			Mechanical Dishwashing	11.1	-	+		Sewage Disposal
2.0	FOOD S	STORAGE			4.0	FOOD	DISPLAY AN	ND SERVICE		7.4	/		Manual Dishwashing	11.3		+		Solid Waste Handling		
2.1		Storage of Potentially Hazardous Fo		tentially Hazardous Foods	4.1			Display Methods		7.5		1010 1110 0	Eating Utensils and Dishes	12.0	LIGHT	TING	AND VEN	NTILATION		
2.2	/		Frozen Storage		je	4.2		Advance Preparation		8.0	CLEA	NING AND S	Cleaning and Sanitizing	12.1	Lion	Τ,		Lighting		
2.3		/		Refrig	erated S	Storage (Temperature)	5.0	RECO	ORD KEEPING	AND RECALLS		8.1			Detergents and Chemical Use and			+		Ventilation
2.4				Refrio	erated S	Storage (Methods)	5.1	1 1		Record Keeping		8.2		2	Storage	12.2				Ventilation
		-	Refrigerated Storage (Space)				-	 	Recall of Food		9.0	SANIT	ARY FACILI	TIES	13.0	GENE	ERAL	-		
2.5		/				Storage (Space)	5.2	DEDS	SONNEL	Recall of Food		9.1			Washroom(s)	13.1				Licence
2.6		/		Dry S		ad for Ctoff	6.1	FLIN	- V	Demonstrating Knowledge	e	9.2		-	Hand Washing Station(s)	13.2		/	//	Rodent and Insect Control
2.7	FOOD PREDABAT		DATIO	Storage of Food for Staff			6.2			Employee Health		10.0	FLOO	RS, WALLS	AND CEILINGS	13.3	-	1	_	Other Infractions/Hazards
3.0	1	Thousand Methods 63 Per						Personal Hygiene Practice	es	10.		1	Floors (Construction and Maintenance)							
3.1	S. I Commission of the Commiss							served; S - S	atisfactory; U – Unsatisfacto	ory; M	I – Minor Infrac	tion; MA –	Major Infract	ion; CR – Critical Infraction					Date for Correction	
-	Item No. MI MA CR Remarks																			Date for Correction
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		Red Date			of Insp	ection:	If \	res, Date:												
	riped Re		VC:					304011		100 to										01/2019
	Wh	ite – C	лпсе;	t ellow	– Ope	rator; Blue – Copy for P	osung		Food Pro	emises Standard Op	perat	tional Proce	dures		Version 6.0 January 2019 Rep	laces \	/ersior	n 5.	.1	