

#114 P.003/004

12/13/2019 17:08

To: sussex

From:

### FOOD PREMISES INSPECTION FORM

Name of Premises: Golden Chinese Restaurant  
 Operator: \_\_\_\_\_  
 Address: 43 Milltown Blvd. St. Stephen

Licence #: 02-02692 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
1.0				3.0				7.0			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS			
1.1				3.1				7.1			
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)			
1.2				3.2				7.2			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces			
1.3				3.3				7.3			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing			
2.0				4.0				7.4			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing			
2.1				4.1				7.5			
Storage of Potentially Hazardous Foods				Display Methods				Linting Utensils and Dishes			
2.2				4.2				8.0			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING			
2.3				5.0				8.1			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing			
2.4				5.1				8.2			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage			
2.5				5.2				9.0			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES			
2.6				6.0				9.1			
Dry Storage				PERSONNEL				Washrooms			
2.7				6.1				9.2			
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)			
3.0				6.2				10.0			
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS			
3.1				6.3				10.1			
Thawing Method				Personal Hygiene Practices				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.	N.O.	S	U	Remarks	Days for Correction
1.3				All foods in fridges must be labeled with the date of preparation	immediately
				non-compliances 2.4, 3.4, 8.1, 3.3 & 9.2 have been corrected.	

Green  
 Light Yellow  Dark Yellow  
 Striped Red  Red

Re-inspection Required:  Yes  No  
 Date of Inspection: Dec 13/19  
 If Yes, Date: \_\_\_\_\_