

FOOD PREMISES INSPECTION FORM

Name of Premises: Amelches Fish + Chips
 Operator: _____
 Address: Sussex Flea Market

Licence #: 0301859 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 Water Supply: Private Municipal



No.	N.O.	S	U		No.	N.O.	S	U		No.	N.O.	S	U		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

No.	N.O.	S	U	MA	CR	Remarks	Date for Correction
3.1				✓		Thaw under cool continuously running water in a fridge at 4°C or in a microwave then cook immediately	Corrected

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: Aug 13/18

Re-inspection Required: Yes No
 If Yes, Date: _____