

FOOD PREMISES INSPECTION FORM

Name of Premises: 3rd Asian Kitchen
 Operator: _____
 Address: 566 Main St, Fredericton

Licence #: 03-02189 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			<input checked="" type="checkbox"/>	7.0				10.2			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1		<input checked="" type="checkbox"/>		3.4		<input checked="" type="checkbox"/>		7.1			<input checked="" type="checkbox"/>	10.3			<input checked="" type="checkbox"/>
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2	<input checked="" type="checkbox"/>			3.5		<input checked="" type="checkbox"/>		7.2		<input checked="" type="checkbox"/>		11.0			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				WATER SUPPLY AND WASTE DISPOSAL			
1.3		<input checked="" type="checkbox"/>		3.6		<input checked="" type="checkbox"/>		7.3		<input checked="" type="checkbox"/>		11.1			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)			
2.0				4.0				7.4		<input checked="" type="checkbox"/>		11.2			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Sewage Disposal			
2.1		<input checked="" type="checkbox"/>		4.1	<input checked="" type="checkbox"/>			7.5		<input checked="" type="checkbox"/>		11.3			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.2		<input checked="" type="checkbox"/>		4.2		<input checked="" type="checkbox"/>		8.0				12.0			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				LIGHTING AND VENTILATION			
2.3		<input checked="" type="checkbox"/>		5.0				8.1			<input checked="" type="checkbox"/>	12.1			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Lighting			
2.4			<input checked="" type="checkbox"/>	5.1	<input checked="" type="checkbox"/>			8.2		<input checked="" type="checkbox"/>		12.2			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.5		<input checked="" type="checkbox"/>		5.2	<input checked="" type="checkbox"/>			9.0				13.0			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				GENERAL			
2.6		<input checked="" type="checkbox"/>		6.0				9.1		<input checked="" type="checkbox"/>		13.1			
Dry Storage				PERSONNEL				Washroom(s)				Licence			
2.7	<input checked="" type="checkbox"/>			6.1		<input checked="" type="checkbox"/>		9.2		<input checked="" type="checkbox"/>		13.2			
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
3.0				6.2		<input checked="" type="checkbox"/>		10.0				13.3			
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
3.1	<input checked="" type="checkbox"/>			6.3		<input checked="" type="checkbox"/>		10.1			<input checked="" type="checkbox"/>				
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.2		<input checked="" type="checkbox"/>													
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
2.4		<input checked="" type="checkbox"/>		Raw Meat stored above cooked Ready to Eat food (Refrigerator near Stairs). Store Raw Meat on Bottom Shelf.	Corrected during Inspection
3.3	<input checked="" type="checkbox"/>			Record the temperature of hot held food every 4 hours once placed in unit.	Dec 11, 2019
7.1	<input checked="" type="checkbox"/>			Several Shelves with duct tape. Shelves must be easily cleanable. Replace tape with materials that can be cleaned/sanitized.	No later than next Routine Inspection
8.1	<input checked="" type="checkbox"/>			Clean and Sanitize Interior surfaces of Refrigerator near Stairs.	Dec 11, 2019
10.1	<input checked="" type="checkbox"/>			FLOOR in basement Requires Re-Sanding.	No later than next Routine Inspection
10.3	<input checked="" type="checkbox"/>			Replace stained Ceiling tile in basement.	No later than next Routine Inspection

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: Dec 11 2019

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

