

## FOOD PREMISES INSPECTION FORM

Name of Premises: Aloha Burgers and Fish & Chips Ltd  
 Operator: \_\_\_\_\_  
 Address: 1133 Stacey Mill, Bathurst

Licence #: 60-00712 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				7.0				10.2			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1		<input checked="" type="checkbox"/>		3.4				7.1		<input checked="" type="checkbox"/>		10.3		<input checked="" type="checkbox"/>	
				Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)			
1.2		<input checked="" type="checkbox"/>		3.5				7.2		<input checked="" type="checkbox"/>		11.0			
				Purchasing and Receiving				Re-heating Methods				WATER SUPPLY AND WASTE DISPOSAL			
1.3		<input checked="" type="checkbox"/>		3.6				7.3		<input checked="" type="checkbox"/>		11.1		<input checked="" type="checkbox"/>	
				Acceptable Containers and Labeling				Handling Methods				Water (Quality and Quantity)			
2.0				4.0				7.4		<input checked="" type="checkbox"/>		11.2		<input checked="" type="checkbox"/>	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Sewage Disposal			
2.1				4.1				7.5		<input checked="" type="checkbox"/>		11.3		<input checked="" type="checkbox"/>	
				Storage of Potentially Hazardous Foods				Display Methods				Solid Waste Handling			
2.2				4.2				8.0				12.0			
				Frozen Storage				Advance Preparation				LIGHTING AND VENTILATION			
2.3				5.0				8.1		<input checked="" type="checkbox"/>		12.1		<input checked="" type="checkbox"/>	
				Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing			
2.4				5.1				8.2		<input checked="" type="checkbox"/>		12.2		<input checked="" type="checkbox"/>	
				Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage			
2.5				5.2				9.0				13.0			
				Refrigerated Storage (Space)				Recall of Food				GENERAL			
2.6				6.0				9.1		<input checked="" type="checkbox"/>		13.1		<input checked="" type="checkbox"/>	
				Dry Storage				PERSONNEL				Licence			
2.7				6.1				9.2		<input checked="" type="checkbox"/>		13.2		<input checked="" type="checkbox"/>	
				Storage of Food for Staff				Demonstrating Knowledge				Rodent and Insect Control			
3.0				6.2				10.0				13.3		<input checked="" type="checkbox"/>	
FOOD PREPARATION AND HANDLING				EMPLOYEE HEALTH				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
3.1		<input checked="" type="checkbox"/>		6.3				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
				Establishment is ready for operation	

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date: _____	Date of Inspection: <u>August 6, 2021</u>
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