

FOOD PREMISES INSPECTION FORM

Name of Premises: Schalten's Aromas
 Operator: _____
 Address: 201 Restigouche Rd.

Licence #: 03-00327 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	✓			3.4	✓			7.1	✓			10.3	✓						
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)							
1.2	✓			3.5	✓			7.2		✓		11.0							
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				WATER SUPPLY AND WASTE DISPOSAL							
1.3		✓		3.6	✓			7.3	✓			11.1	✓						
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)							
2.0				4.0				7.4	✓			11.2	✓						
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Sewage Disposal							
2.1	✓			4.1		✓		7.5		✓	X	11.3	✓						
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling							
2.2	✓			4.2	✓			8.0				12.0							
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				LIGHTING AND VENTILATION							
2.3		✓		5.0				8.1		✓		12.1	✓						
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Lighting							
2.4		✓		5.1	✓			8.2	✓			12.2	✓						
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation							
2.5	✓			5.2	✓			9.0				13.0							
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				GENERAL							
2.6	✓			6.0				9.1	✓			13.1	✓						
Dry Storage				PERSONNEL				Washroom(s)				Licence							
2.7				6.1	✓			9.2	✓			13.2	✓						
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control							
3.0				6.2	✓			10.0				13.3	✓						
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards							
3.1	✓			6.3		✓		10.1	✓										
Thawing Methods				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.	MI	MA	CR	Remarks	Date for Correction
7.5	X			Utensils shall be stored in a manner so so as to be kept clean and sanitary. Tongs, once used, shall not be stored at room temperature.	corrected at time of re-inspection
				All previously noted items have been corrected.	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: 2019-11-04 If Yes, Date: _____