

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Avatar multi Cuisine

Licence #: 01-02910

Operator: A

Type:  Class 3  Class 3 WH  Class 4  Class 5

Address: Food truck (various locations)

Additional Info:  PM  TE  Catering

Category:  Routine  Re-inspection  New Licence  Other

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			
				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2				3.5				7.2				WATER SUPPLY AND WASTE DISPOSAL			
				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3				3.6				7.3				11.1			
				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0				4.0				7.4				11.2			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1				4.1				7.5				11.3			
				Storage of Potentially Hazardous Foods				Eating Utensils and Dishes				LIGHTING AND VENTILATION			
2.2				4.2				8.0				12.0			
				Frozen Storage				CLEANING AND SANITIZING				Lighting			
2.3				5.0				8.1				12.1			
				Refrigerated Storage (Temperature)				Cleaning and Sanitizing				Ventilation			
2.4				5.1				8.2				12.2			
				Refrigerated Storage (Methods)				Detergents and Chemical Use and Storage				GENERAL			
2.5				5.2				9.0				13.0			
				Refrigerated Storage (Space)				SANITARY FACILITIES				Licence			
2.6				6.0				9.1				13.1			
				Dry Storage				Washroom(s)				Rodent and Insect Control			
2.7				6.1				9.2				13.2			
				Storage of Food for Staff				Hand Washing Station(s)				Other Infractions/Hazards			
3.0				6.2				10.0				13.3			
FOOD PREPARATION AND HANDLING				PERSONNEL				FLOORS, WALLS AND CEILINGS							
3.1				6.3				10.1							
				Thawing Methods				Demonstrating Knowledge							
3.2				Cooking Methods				Employee Health							
				Personal Hygiene Practices				Floors (Construction and Maintenance)							

Item No.	MI	MA	CR	Remarks	Date for Correction
8.2		X		Sanitizer was above 200ppm during the inspection	Corrected

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No

Date of Inspection: 1 Nov 2021    If Yes, Date:

White – Office; Yellow – Operator; Blue – Copy for Posting    WH - With Handling; PM - Public Market; TE - Temporary Ev