

FOOD PREMISES INSPECTION FORM



Name of Premises: KU Chinese

Licence #:

02-03219

Operator:

Type:

Class 3 Class 4 Class 5

Address:

Category:

Routine Re-inspection New Licence Other

170 Hampton Rd Quispamsis

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	Item No.	N.O.	S	U	
1.0	FOOD			3.3				7.0	FOOD EQUIPMENT AND UTENSILS			10.2								Walls (Construction and Maintenance)
1.1				3.4				7.1				10.3								Ceilings (Constructions and Maintenance)
1.2				3.5				7.2				11.0								WATER SUPPLY AND WASTE DISPOSAL
1.3				3.6				7.3				11.1								Water (Quality and Quantity)
2.0	FOOD STORAGE			4.0				7.4				11.2								Sewage Disposal
2.1				4.1				7.5				11.3								Solid Waste Handling
2.2				4.2				8.0	CLEANING AND SANITIZING			12.0								LIGHTING AND VENTILATION
2.3				5.0				8.1				12.1								Lighting
2.4				5.1				8.2				12.2								Ventilation
2.5				5.2				9.0				13.0								GENERAL
2.6				6.0				9.1	SANITARY FACILITIES			13.1								Licence
2.7				6.1				9.2				13.2								Rodent and Insect Control
3.0	FOOD PREPARATION AND HANDLING			6.2				10.0	FLOORS, WALLS AND CEILING			13.3								Other Infractions/Hazards
3.1				6.3				10.1												
3.2																				

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction

1 Refrigerator door requires cleaning. Refrigerator shall be kept clean and sanitary. Cardboard boxes on shelf under storage bins. Discard cardboard as if cannot be kept clean and sanitary. Repackage 10g missing for lost. Hand dates. Hot holding and cold holding temperatures. Hot shall be 140 to 160. Cold holding temperature requires to be recorded at least twice daily and hot holding temp of 140 of opening cover food plate inward. Corrector for daily storage scoop requires cleaning. Containers and scoops shall be kept clean and sanitary. Sanitizing solution must correct.

2.1 Sanitizer bottle and dispenser both Sanitizing solution must correct.

2.2 Sanitizer containers hot water temp. Loggs. Solution prepared per of loggs for a brews and water solution. Solution prepared.

Green Dark Yellow Re-inspection Required: Yes No

Light Yellow Red Striped Red

Date of Inspection: June 8/2021

If Yes, Date: _____

White - Office; Yellow - Operator; Blue - Copy for Posting