

#078 P.003/004

10/10/2019 11:50

To: SUSSEX

From:

FOOD PREMISES INSPECTION FORM

Name of Premises: Red Rooster
 Operat _____
 Address: 50th Bay Rte

Licence #: 02-02703
 Type: Class 3 Class 4 Class 5
 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
1.0				3.3				7.0			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS			
1.1				3.4				7.1			
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)			
1.2				3.5				7.2			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces			
1.3				3.6				7.3			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing			
2.0				4.0				7.4			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing			
2.1				4.1				7.5			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes			
2.2				4.2				8.0			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING			
2.3				5.0				8.1			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing			
2.4				5.1				8.2			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage			
2.5				5.2				9.0			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES			
2.6				6.0				9.1			
Dry Storage				PERSONNEL				Washroom(s)			
2.7				6.1				9.2			
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)			
3.0				8.2				10.0			
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS			
3.1				6.3				10.1			
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)			
3.2				N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction							
Cooking Methods											

Item No.	MI	MA	CR	Remarks	Date for Correction
				non-compliances 3.2, 3.3, 3.3, 3.5 & 6.1 have been corrected	

Green
 Light Yellow Dark Yellow
 Striped Red Red

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

Date of Inspection: Oct 10/19

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

Food Premises Standard Operational Procedures

Version 6.0 January 2019 Replaces Version 5.1

01/2019