

FOOD PREMISES INSPECTION FORM

Name of Premises: TANGERINE CAFETERIA
 Operator: TANGERINE CAFETERIA
 Address: 1234 MAIN STREET
MONCTON

Licence #: 01-02878 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				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)		
1.2				3.5				7.2				11.0			
					Purchasing and Receiving				Food Contact Surfaces				WATER SUPPLY AND WASTE DISPOSAL		
1.3				3.6				7.3				11.1			
					Acceptable Containers and Labeling				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				11.3			
					Storage of Potentially Hazardous Foods				Eating Utensils and Dishes				Solid Waste Handling		
2.2				4.2				8.0				12.0			
					Frozen Storage				CLEANING AND SANITIZING				LIGHTING AND VENTILATION		
2.3				5.0				8.1				12.1			
					Refrigerated Storage (Temperature)				Cleaning and Sanitizing				Lighting		
2.4				5.1				8.2				12.2			
					Refrigerated Storage (Methods)				Detergents and Chemical Use and Storage				Ventilation		
2.5				5.2				9.0				13.0			
					Refrigerated Storage (Space)				SANITARY FACILITIES				GENERAL		
2.6				6.0				9.1				13.1			
					Dry Storage				Washroom(s)				Licence		
2.7				6.1				9.2				13.2			
					Storage of Food for Staff				Hand Washing Station(s)				Rodent and Insect Control		
3.0				6.2				10.0				13.3			
	FOOD PREPARATION AND HANDLING				PERSONNEL				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards		
3.1				6.3				10.1							
					Thawing Methods				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
9.2	X			HANDSINK TOWEL DISPENSER TO BE REPLACED.	CHECK AT THE NEXT ROUTINE INSPECTION, CORRECTED
3.1		X		THAW FOODS IN ONE OF THE FOLLOWING MANNERS: (1) UNDER CONTINUOUS COLD RUNNING WATER; (2) IN THE FRIDGE AT 4°C OR COLDER (3) IN A MICROWAVE, IF DONE IMMEDIATELY BEFORE, OR AS PART OF THE COOKING PROCESS.	" "

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Date of Inspection: <u>JAN. 7, 2019</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:	Received by: _____	Inspector Signature: _____
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