FOOD PREMISES INSPECTION FORM 01-0-000

Name of Premises: TANGEKINE CAFETEKIA										Licence #:	y-Od		_						Brunswick
Oper	ator:	IA.	7/	ERINE CAFETERIA						Type:	Class 3	Class 4 Class 5			Class 5				C A N A D A
Address: 1234 main Street										Category:	Category: Routine Re-inspection New Licence Other							CANADA	
					oncton	197			77 1	Water Supply:	Private	4	ЭМі	unicipa	al				
Item	N.O.	s I	,			Item	N.O.	s	U		Item	N.O.	s	U		Item	N.O.	S	5
No.						No.				Lielding Methodo	No.			DMEN	T AND UTENSILS	No.			Walls (Construction and Maintenance)
1.0	FOOD					3.3				Holding Methods		FOOL	EQUI	PWEN	Food Equipment (Design, Construction,	10.2			Ceilings (Constructions and
1.1		1	5.7	Approved So	urce	3.4				Cooling Methods	7.1			61,11	Installation and Maintenance)	10.3			Maintenance)
1.2		2 1		Purchasing a	nd Receiving	3.5			= 1	Re-heating Methods	7.2			1	Food Contact Surfaces	11.0	WATE	R SUPPLY	Y AND WASTE DISPOSAL
1.3					3.6				Handling Methods	7.3				Mechanical Dishwashing	11.1			Water (Quality and Quantity)	
2.0	FOOD	STORAG	E			4.0	FOOD	DISPL	AY AN	SERVICE	7.4				Manual Dishwashing	11.2		1965	Sewage Disposal
2.1				Storage of Po	otentially Hazardous Foods	4.1			100	Display Methods	7.5				Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2			- 1	Frozen Storage		4.2			W 11	Advance Preparation	8.0	CLEA	NING	AND S	ANITIZING	12.0	LIGHT	ING AND	VENTILATION
2.3				Refrigerated Storage (Temperature)		5.0	RECO	RD KE	PING	AND RECALLS	8.1				Cleaning and Sanitizing	12.1		1 2 1 1	Lighting
2.4				Refrigerated	Storage (Methods)	5.1				Record Keeping	8.2				Detergents and Chemical Use and Storage	12.2		7.8	Ventilation
2.5		Refrigerated Storage (Space)		5.2		19. 1	1	Recall of Food	9.0	SANI	TARY	FACILI	ITIES	13.0	GENE	RAL			
2.6				Dry Storage		6.0	PERS	ONNEL	/	•	9.1				Washroom(s)	13.1		194-1	Licence
2.7				Storage of Fo	ood for Staff	6.1				Demonstrating Knowledge	9.2	4 7 7 7 1			Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD	PREPAR		AND HAND		6.2		15.5	-	Employee Health	10.0	FLOC	RS, W	ALLS	AND CEILINGS	13.3		1 5 80 E	Other Infractions/Hazards
3.1					Personal Hygiene Practices	10.1				Floors (Construction and Maintenance)				-0.4					
3.2	on tenders	400	_	Cooking Meth		N.O	- Not Obs	served:	S – Sa	tisfactory; U – Unsatisfactory; MI – Mir	nor Infractio	on: MA -	Major	Infract	tion; CR - Critical Infraction			02 pr 1	error in the state of the state
Item I	No.	MI	M	A CR Remarks													Date for Correction		
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	W	nite – Off	ice; Y	ellow – Ope	erator; Blue - Copy for Po	osting													01/2019

Food Premises Standard Operational Procedures

Version 6.0 January 2019 Replaces Version 5.1