Name of Premises: Eat clean Healthy grill + Jule Bar Licence #:

Operator: Eat clean

Address: 40 Champlain St. Dieppe Category: 01-02872 Class 3 Class 5 Routine Re-inspection New Licence Other Water Supply: Municipa Private Item N.O. S N.O. S N.O. N.O. S U No. No. No. No. FOOD EQUIPMENT AND UTENSILS 1.0 FOOD 3.3 Holding Methods 7.0 10.2 Walls (Construction and Maintenance) Ceilings (Constructions and Food Equipment (Design, Construction, 3.4 7.1 10.3 Approved Source Cooling Methods Maintenance) Installation and Maintenance) WATER SUPPLY AND WASTE DISPOSAL 1.2 Purchasing and Receiving 3.5 Re-heating Methods 7.2 Food Contact Surfaces 11.0 1.3 Acceptable Containers and Labeling 3.6 Handling Methods 7.3 Mechanical Dishwashing 11.1 Water (Quality and Quantity) FOOD DISPLAY AND SERVICE 0 Sewage Disposal 2.0 FOOD STORAGE 4.0 7.4 Manual Dishwashing 11.2 2.1 Storage of Potentially Hazardous Foods 4.1 Display Methods 7.5 Eating Utensils and Dishes 11.3 Solid Waste Handling 8.0 **CLEANING AND SANITIZING** 12.0 LIGHTING AND VENTILATION 2.2 4.2 Frozen Storage Advance Preparation RECORD KEEPING AND RECALLS 12.1 Lighting 2.3 Refrigerated Storage (Temperature) 5.0 8.1 Cleaning and Sanitizing Detergents and Chemical Use and 2.4 5.1 8.2 12.2 Ventilation Refrigerated Storage (Methods) Record Keeping Storage Refrigerated Storage (Space) SANITARY FACILITIES 13.0 GENERAL 2.5 5.2 Recall of Food 9.0 2.6 6.0 13.1 **Dry Storage** PERSONNEL 9.1 Washroom(s) Licence 6.1 13.2 2.7 Storage of Food for Staff Demonstrating Knowledge 9.2 Hand Washing Station(s) Rodent and Insect Control FOOD PREPARATION AND HANDLING 6.2 10.0 FLOORS, WALLS AND CEILINGS 13.3 Other Infractions/Hazards 3.0 **Employee Health** 3.1 Thawing Methods 6.3 Personal Hygiene Practices 10.1 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. CR Remarks **Date for Correction** Corre Hear hazardous foods should alway be kept at any mor Sanitizing bucket was below 200 ppm during the inspection Corre cho Green Re-inspection Required: Light Yellow Dark Yellow Striped Red Red If Yes. Date: White - Office; Yellow - Operator; Blue - Copy for Posting 01/2019 Version 6.0 January 2019 Replaces Version 5.1

Food Premises Standard Operational Procedures

FOOD PREMISES INSPECTION FORM