

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Dani Delito  
 Operator: \_\_\_\_\_  
 Address: 852 Main St.  
Woodstock, NB

Licence #: 31-00022 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							
<b>FOOD</b>				Holding Methods				<b>FOOD EQUIPMENT AND UTENSILS</b>				Walls (Construction and Maintenance)							
1.1		/		3.4		/		7.1		/		10.3		/					
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)							
1.2		/		3.5		/		7.2		/		11.0							
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				<b>WATER SUPPLY AND WASTE DISPOSAL</b>							
1.3		/		3.6		/		7.3		/		11.1		/					
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)							
2.0				4.0				7.4		/		11.2		/					
<b>FOOD STORAGE</b>				<b>FOOD DISPLAY AND SERVICE</b>				Manual Dishwashing				Sewage Disposal							
2.1		/		4.1		/		7.5		/		11.3		/					
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling							
2.2		/		4.2		/		8.0				12.0							
Frozen Storage				Advance Preparation				<b>CLEANING AND SANITIZING</b>				<b>LIGHTING AND VENTILATION</b>							
2.3		/		5.0		/		8.1		/		12.1		/					
Refrigerated Storage (Temperature)				<b>RECORD KEEPING AND RECALLS</b>				Cleaning and Sanitizing				Lighting							
2.4		/		5.1		/		8.2		/		12.2		/					
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation							
2.5		/		5.2		/		9.0				13.0							
Refrigerated Storage (Space)				Recall of Food				<b>SANITARY FACILITIES</b>				<b>GENERAL</b>							
2.6		/		6.0		/		9.1		/		13.1		/					
Dry Storage				<b>PERSONNEL</b>				Washroom(s)				Licence							
2.7		/		6.1		/		9.2		/	X	13.2		/					
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control							
3.0				6.2		/		10.0		/		13.3		/					
<b>FOOD PREPARATION AND HANDLING</b>				Employee Health				<b>FLOORS, WALLS AND CEILINGS</b>				Other Infractions/Hazards							
3.1		/		6.3		/		10.1		/									
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)											
3.2		/																	
Cooking Methods				<i>N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction</i>															

Item No.	MI	MA	CR	Remarks	Date for Correction
9.2		/		Handwashing sink will be installed in a few weeks. - Renovations planned for Sept. please submit plans prior to construction. Please use prepsink until this is installed. Prepsink should be used during separate times than handwashing & sanitized before use.	Sept. Renovations approved in advance.

Green  
 Light Yellow    Dark Yellow  
 Striped Red    Red

Re-inspection Required:  Yes  No  
 Date of Inspection: April 29 / 19  
 If Yes, Date: \_\_\_\_\_