

FOOD PREMISES INSPECTION FORM



Name of Premises: Kojax's Food Services Inc

License #: 31-00260

Type: Class 3 Class 4 Class 5

Operator: 121 Route 550 Hatford

Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection

Address: 121 Route 550 Hatford

Water Supply: Private Municipal

Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U
1.0	FOOD			3.3				10.2			
1.1				3.4				10.3			
1.2				3.5				11.0			
1.3				3.6				11.1			
2.0	FOOD STORAGE			4.0				11.2			
2.1				4.1				11.3			
2.2				4.2				12.0			
2.3				5.0				12.1			
2.4				5.1				12.2			
2.5				5.2				13.0			
2.6				6.0				13.1			
2.7				6.1				13.2			
3.0	FOOD PREPARATION AND HANDLING			6.2				13.3			
3.1				6.3							
3.2				6.3							

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
2.3			<input checked="" type="checkbox"/>	A. Refrigeration units must be able to maintain feeds at 40c (40°F) or less - Condiment fridge and preparation table were above 40c A. Eggs shall be stored in a manner to prevent cross contamination - raw bacon was stored above ready to eat feeds A. Potentially hazardous feeds that have been cooled and then cooled to 40c shall be reheated within 2 hours to at least 74c for 15 seconds - soups and chili were discarded and proper re-heating methods were considered for a new batch of feeds. Scored cutting boards shall be replaced or resurfaced to avoid cross contamination. If a chemical dishwasher is used the sanitizer should available at the recess recommended concentration - Quat sanitizer	
2.4			<input checked="" type="checkbox"/>	Corrected	
3.5			<input checked="" type="checkbox"/>	Corrected	
7.2			<input checked="" type="checkbox"/>	Corrected	
7.3			<input checked="" type="checkbox"/>	Next Routine Inspection	

Light Yellow Green Dark Yellow Red
 Striped Red Red

Re-inspection Required: Yes No
 If Yes, Date: Mar 24

Date of Inspection: Mar 14 2021

Inspector Signature: _____

FOOD PREMISES INSPECTION FORM

Name of Premises: LOIX'S Food Services Inc.
 Operator: _____
 Address: 121 BOWLE 550 WATERED

Licence #: 81-00200 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				
FOOD				6.3				FOOD EQUIPMENT AND UTENSILS				10.2			
1.0				3.4				7.0				10.2			
1.1				3.5				7.1				10.3			
1.2				3.6				7.2				11.0			
1.3				4.0				7.3				11.1			
2.0				4.1				7.4				11.2			
2.1				4.2				7.5				11.3			
2.2				5.0				8.0				12.0			
2.3				5.1				8.1				12.1			
2.4				5.2				8.2				12.2			
2.5				6.0				9.0				13.0			
2.6				6.1				9.1				13.1			
2.7				6.2				9.2				13.2			
3.0				6.3				10.0				13.3			
3.1								10.1							
3.2															

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
8.2		<input checked="" type="checkbox"/>		<p>Should be at 200 ppm - Manual sine method will be used</p> <p>Staff must be able to properly demonstrate the use of sanitizers and method of testing the solution - sanitizer test strips should be used for correct chemical products and should not be expired</p>	Next Inspection

Green Dark Yellow Red
 Light Yellow Striped Red

Re-Inspection Required: Yes No
 Date of Inspection: MARCH 17 2021 If Yes, Date: MAY 24 2021

Received by: _____ Inspector Signature: _____