

FOOD PREMISES INSPECTION FORM

Name of Premises: Teriyaki Experience
 Operator: _____
 Address: 477 Paul Street Dieppe NB

Licence #: 01-02107 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			X	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				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2	✓			3.5		✓		7.2				WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				11.0			
1.3		✓		3.6			✓	7.3				11.1		✓	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				7.4							
2.1		✓		4.1			✓	7.5				11.2		✓	
Storage of Potentially Hazardous Foods				Display Methods				Manual Dishwashing				Sewage Disposal			
2.2		✓		4.2			✓	8.0				11.3		✓	
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				LIGHTING AND VENTILATION			
2.3			X	5.0				8.1				12.1		✓	
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				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				GENERAL			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				13.0			
2.6		✓		6.0				9.1				13.1		✓	
Dry Storage				PERSONNEL				Washroom(s)				Licence			
2.7	✓			6.1			✓	9.2				13.2		✓	
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
FOOD PREPARATION AND HANDLING				6.2				FLOORS, WALLS AND CEILINGS				13.3			
3.1			X	6.3			✓	10.0						✓	
Thawing Methods				Employee Health				Floors (Construction and Maintenance)				Other Infractions/Hazards			
3.2		✓						10.1							
Cooking Methods				Personal Hygiene Practices											

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	X			Ensure all refrigeration unit temperatures are recorded 2x daily.	immediately
3.3	X			Ensure all hot holding unit temperatures are recorded every 4 hours.	immediately
3.1		X		Ensure thawing of food products are kept in the refrigeration unit or under running cold water. Corrected Thawing at room temperature is not allowed.	

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Aug 15, 2018 Date of inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:	
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