

FOOD PREMISES INSPECTION FORM

Name of Premises: R+B Under the Red Roof

Licence #: 11-00337

Operator: R+B Under the Red Roof

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 4064 ~~St~~ 495, South

Additional Info: PM TE Catering

Branch NB

Category: Routine Re-inspection New Licence Other

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			
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				11.0 WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				11.1			
1.3				3.6				7.3				Water (Quality and Quantity)			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.2			
2.0 FOOD STORAGE				4.0 FOOD DISPLAY AND SERVICE				Manual Dishwashing				Sewage Disposal			
2.1				4.1				7.4				11.3			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.2				4.2				8.0 CLEANING AND SANITIZING				12.0 LIGHTING AND VENTILATION			
Frozen Storage				Advance Preparation				8.1				12.1			
2.3				5.0 RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Lighting			
Refrigerated Storage (Temperature)				5.1				8.2				12.2			
2.4				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
Refrigerated Storage (Methods)				5.2				9.0 SANITARY FACILITIES				13.0 GENERAL			
2.5				Recall of Food				9.1				13.1			
Refrigerated Storage (Space)				6.0 PERSONNEL				Washroom(s)				Licence			
2.6				6.1				9.2				13.2			
Dry Storage				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
2.7				6.2				10.0 FLOORS, WALLS AND CEILINGS				13.3			
Storage of Food for Staff				Employee Health				Floors (Construction and Maintenance)				Other Infractions/Hazards			
3.0 FOOD PREPARATION AND HANDLING				6.3				10.1							
3.1				Personal Hygiene Practices											
Thawing Methods															
3.2															
Cooking Methods															

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
				<u>will renew the cond-19 plan.</u>	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: May 6/21
 If Yes, Date:

White - Office; Yellow - Operator; Blue - Copy for Posting WH - With Handling; PM - Public Market; TE - Temporary Event