FOOD PREMISES INSPECTION FORM Name of Premises: Dolta Frederican Operator: Address: 225 WOODStrick Rd, Frederican Routine Re-inspection New Licence Complaint CD Follow-up Inspection Water Supply: Private Municipal Item ftem NO. S U item N.O. S U U N.O. S No. N.O. S No. No. No. 1.0 FOOD 3.3 Holding Methods 7.0 FOOD EQUIPMENT AND UTENSILS 10.2 Walls (Construction and Maintenance) Food Equipment (Design, Construction, 1.1 Ceilings (Constructions and Approved Source 3.4 Cooling Methods 7.1 10.3 Installation and Maintenance) Maintenance) 1.2 Purchasing and Receiving 3.5 Re-heating Methods 7.2 Food Contact Surfaces 11.0 WATER SUPPLY AND WASTE DISPOSAL 1.3 Acceptable Containers and Labeling 3.6 Handling Methods 7.3 Mechanical Dishwashing 11.1 Water (Quality and Quantity) 2.0 FOOD STORAGE 4.0 FOOD DISPLAY AND SERVICE 7.4 Manual Dishwashing 11.2 Sewage Disposal 2.1 Storage of Potentially Hazardous Foods 4.1 Display Methods 7.5 Eating Utensils and Dishes 11.3 Solid Waste Handling 2.2 Frozen Storage 4.2 Advance Preparation 8.0 CLEANING AND SANITIZING 12.0 LIGHTING AND VENTILATION 2.3 Refrigerated Storage (Temperature) RECORD KEEPING AND RECALLS 5.0 8.1 Cleaning and Sanitizing 12.1 Lighting Detergents and Chemical Use and 2.4 Refrigerated Storage (Methods) 5.1 Record Keeping 8.2 12.2 Ventilation Storage 2.5 6 Refrigerated Storage (Space) 5.2 Recall of Food 9.0 SANITARY FACILITIES GENERAL 13.0 2.6 1 Dry Storage PERSONNEL 6.0 9.1 Washroom(s) 13.1 Licence 2.7 Storage of Food for Staff 6.1 Demonstrating Knowledge 9.2 Hand Washing Station(s) 13.2 -Rodent and Insect Control 3.0 FOOD PREPARATION AND HANDLING 6.2 4 Employee Health 10.0 FLOORS, WALLS AND CEILINGS 13.3 Other Infractions/Hazards 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 Date for Correction Record the temperature of hot held food every 4 hours one placed in the Unit. Knives were stoked petitieen a cooler and wall. Store in a clean once cleaned and Sanitized. Adjusted Quat Sanitizing to 200 ppm. 8.2 Green Re-inspection Required: Light Yellow Dark Yellow Striped Red Red Date of Inspection: If Yes, Date: