

### FOOD PREMISES INSPECTION FORM



Name of Premises: The Golden Wok Take Out  
 Operator: XI  
 Address: 81 Golden Grove Road Unit 4  
Saint John, NB

Licence #: 02-01747  
 Type:  Class 3  Class 4  Class 5  
 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		✓	
<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		✓		<b>11.0 WATER SUPPLY AND WASTE DISPOSAL</b>			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				WATER SUPPLY AND WASTE DISPOSAL			
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				<b>12.0 LIGHTING AND VENTILATION</b>			
Frozen Storage				Advance Preparation				<b>CLEANING AND SANITIZING</b>				LIGHTING AND VENTILATION			
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				<b>13.0 GENERAL</b>			
Refrigerated Storage (Space)				Recall of Food				<b>SANITARY FACILITIES</b>				GENERAL			
2.6		✓		6.0				9.1		✓		13.1		✓	
Dry Storage				<b>PERSONNEL</b>				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			
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		✓		Floors (Construction and Maintenance)			
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.2		✓		N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction											
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction
1.3	X			Foods removed from their original packaging must be labelled with the date of preparation.	Corrected
2.1		X		Cut pieces of meat must not be stored directly in cardboard boxes as the boxes cannot be cleaned/sanitized.	Corrected
2.4	X			Food items must remain covered when not in use.	Corrected
6.3			X	Staff must wash their hands between tasks and when hands are heavily soiled. Staff were observed using rags to wipe hands between tasks.	Corrected

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 Date of Inspection: Nov 20/19  
 If Yes, Date: \_\_\_\_\_

White – Office; Yellow – Operator; Blue – Copy for Posting