

FOOD PREMISES INSPECTION FORM

Name of Premises: Ole hiba chi

Licence #: 01-03093

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 790 Dieppe Blvd, Dieppe

Additional Info: PM TE Catering

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	FOOD			3.3		✓		7.0	FOOD EQUIPMENT AND UTENSILS			10.2		✓	
1.1		✓		3.4		✓		7.1		✓		10.3		✓	
1.2		✓		3.5		✓		7.2		✓		11.0	WATER SUPPLY AND WASTE DISPOSAL		
1.3		✓		3.6		✓		7.3		✓		11.1		✓	
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4		✓		11.2		✓	
2.1		✓	X	4.1		✓		7.5		✓		11.3		✓	
2.2		✓		4.2		✓		8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
2.3		✓	X	5.0	RECORD KEEPING AND RECALLS			8.1		✓		12.1		✓	
2.4		✓		5.1				8.2		✓		12.2		✓	
2.5		✓		5.2				9.0	SANITARY FACILITIES			13.0	GENERAL		
2.6		✓		6.0	PERSONNEL			9.1		✓		13.1		✓	
2.7		✓		6.1		✓		9.2		✓	X	13.2		✓	
3.0	FOOD PREPARATION AND HANDLING			6.2		✓		10.0	FLOORS, WALLS AND CEILINGS			13.3		✓	
3.1		✓		6.3		✓	X	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
2.1		X		All potentially hazardous foods, shall be stored at or below 4°C (Rice was left at room temperature + mayo)	Corrected during insp.
2.3	X			temperature of all refrigerators must be recorded twice a day	Immediately
6.3		X		employees must wash hands at when entering the kitchen before handling food.	Discussed
9.2		X		Hand washing station shall not be used for any other purpose and must be equipped with soap and paper towels	Corrected during insp.

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: 5 Nov 2021 If Yes, Date: _____

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