

# FOOD PREMISES INSPECTION FORM

Name of Establishment: King Street Takeout  
 Operator: \_\_\_\_\_  
 Address: 32 King St. St. Stephen

Licence #: 02-0590 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		✓		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)				Ceiling (Construction and Maintenance)			
1.2	✓			3.5		✓		7.2		✓		11.0		✓	
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		✓	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				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		✓		12.0		✓	
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				LIGHTING AND VENTILATION			
2.3		✓		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				13.0			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				GENERAL			
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			
3.0				6.2		✓		10.0				13.3	✓		
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILING				Other Infractions/Hazards			
3.1				6.3		✓		10.1		✓					
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															

Item No.	MI	MA	CR	Remarks	Date of Correction
2.4		✓		Ensure food is protected from cross-contamination. Ensure raw food is stored below cooked or ready to eat food. Cooked fish was stored below raw burgers during inspection.	Corrected
1.3	✓			Cheese one removed from its original package must be labeled with the date it was removed or prepared	immediately
3.2	✓			Probe thermometer must be available to monitor temperatures for cooking, hot holding, cooling. must be able to read both hot & cold temperatures	2 weeks
7.4	✓			Ensure all dishes are sanitized using appropriate sanitizer, i.e Quats.	immed / corrected
8.1		✓		Sanitizer concentration must be maintained @ 200 ppm Quaternary ammonium, conc. at time of inspection was greater than 400 ppm.	corrected
8.1	✓			Sanitizer test papers required to measure quaternary ammonium solution	2 weeks

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 Date of Inspection: Sept 13/18  
 If Yes, Date: \_\_\_\_\_