

#118 P.002/002 12/18/2019 17:41 To: sussex From:

FOOD PREMISES INSPECTION FORM

Name of Premises: Burger King
 Operator: _____
 Address: 5 Rte 170 St. Stephen

Licence #: 02-02786 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														
1.1		✓		3.4		✓		7.1				10.3			
			Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (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				Manual Dishwashing				Water (Quality and Quantity)
2.0		✓		4.0		✓		7.4				11.2			
	FOOD STORAGE						Display Methods				Fatig Utensils and Dishes				Sewage Disposal
2.1		✓		4.1		✓		7.5				11.3			
			Storage of Potentially Hazardous Foods				Advance Preparation				CLEANING AND SANITIZING				Soild Waste Handling
2.2		✓		4.2		✓		8.0				12.0			
			Frozen Storage				Record Keeping				Cleaning and Sanitizing				LIGHTING AND VENTILATION
2.3		✓		5.0		✓		8.1				12.1			
			Refrigerated Storage (Temperature)				Recall of Food				Detergents and Chemical Use and Storage				Lighting
2.4		✓		5.1		✓		8.2				12.2			
			Refrigerated Storage (Methods)				PERSONNEL				SAUNARY FACILITIES				Ventilation
2.5		✓		5.2		✓		9.0				13.0			
			Refrigerated Storage (Space)					9.1			Washrooms)				GENERAL
2.6		✓		5.5		✓		9.2				13.1			
			Dry Storage					9.2			Hand Washing Station(s)				Licence
2.7		✓		5.1		✓		10.0				13.2			
			Storage of Food for Staff					10.0			FLOORS, WALLS AND CEILINGS				Rodent and Insect Control
3.0		✓		6.2		✓		10.1				13.3			
	FOOD PREPARATION AND HANDLING										Floors (Construction and Maintenance)				Other Infractions/Hazards
3.1		✓		6.3		✓									
			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

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Date of Inspection: <u>Dec 18/19</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
If Yes, Date: _____		_____