

FOOD PREMISES INSPECTION FORM

Name of Premises: 1011 N. Pilsen
 Operator: 1250 Prospect St. Frederickton
 Address: 1250 Prospect St. Frederickton

Licence #: 03-009995 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
1.0	FOOD			3.3				7.0	FOOD EQUIPMENT AND UTENSILS		
1.1				3.4				7.1	Holding Methods		
1.2				3.5				7.2	Cooling Methods		
1.3				3.6				7.3	Re-heating Methods		
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4	Handling Methods		
2.1				4.1				7.5	Manual Dishwashing		
2.2		X		4.2				8.0	Eating Utensils and Dishes		
2.3				5.0	REGORD KEEPING AND RECORDS			8.1	Cleaning and Sanitizing		
2.4				5.1				8.2	Detergents and Chemical Use and Storage		
2.5				5.2				8.0	SAINTARY FACILITIES		
2.6				6.0	PERSONNEL			8.1	Washroom(s)		
2.7				6.1				9.2	Hand Washing Station(s)		
3.0	FOOD PREPARATION AND HANDLING			6.2				10.0	FLOORS, WALLS AND CEILINGS		
3.1				6.3				10.1	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 for Correction
2.2(a) X				Freezers shall be kept in good repair, defrosted regularly and kept clean. In side doors where stock is stored make sure to be clean. Food debris on door surface.	As soon as possible

Green Light Yellow Striped Red
 Dark Yellow Red
 Re-inspection Required: Yes No
 Date of Inspection: October 16 2000
 If Yes, Date: _____
 Received by: _____