

FOOD PREMISES INSPECTION FORM

Name of Premises: Thanh Van Restaurant
 Operator: _____
 Address: 307 Connell Rd Unit 5
Woodstock, NB

Licence #: 31-00388 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		/	
1.1		/		3.4		/		7.1		/		10.3		/	
1.2		/		3.5		/		7.2		/		11.0			
1.3		/		3.6		/		7.3		/		11.1		/	
2.0				4.0				7.4		/		11.2		/	
2.1		/		4.1		/		7.5		/		11.3		/	
2.2		/		4.2		/		8.0				12.0			
2.3		/		5.0				8.1		/	X	12.1		/	
2.4			X	5.1		/		8.2		/		12.2		/	
2.5		/		5.2		/		9.0				13.0			
2.6		/		6.0				9.1		/		13.1		/	
2.7		/		6.1		/		9.2		/		13.2		/	
3.0				6.2		/		10.0				13.3		/	
3.1		/		6.3		/		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
2.4B	✓			Foods in the refrigerator shall be kept covered as to prevent contamination. - rice & chicken balls in fridge were uncovered.	immediately
2.4A		✓		Foods shall be stored in a manner to prevent cross contamination - raw chicken was beside cold slow - both were covered but they must be separated.	immediately
8.1C	✓			Floors & walls & ceiling shall be kept clean & sanitary - floors should be kept vacuumed in eating area.	today
8.1J		✓		wiping cloths shall be kept in separate sanitizing solution kept at appropriate concentration. - no bleach solution was in the kitchen or dining area	immediately

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: Sept 27 / 19
 If Yes, Date: _____