

## Food Premises Inspection Report

<b>Name of Premise:</b> Thanh Van Restaurant  <b>Address:</b> 5-307 Connell Road Woodstock NB E7M 5E1	<b>Licence #:</b> 31-00210 <b>Type:</b> Class/Classe 4 <b>Category:</b> Initial Investigation <b>Water Supply:</b> Municipal <b>Date of Inspection:</b> December 8, 2021
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Item no.	Description	CDI	R
<b>1.0 FOOD</b>			
1.1	S Approved Source	<input type="checkbox"/>	<input type="checkbox"/>
1.2	S Purchasing and Receiving	<input type="checkbox"/>	<input type="checkbox"/>
1.3	S Acceptable Containers and Labeling	<input type="checkbox"/>	<input type="checkbox"/>
<b>2.0 FOOD STORAGE</b>			
2.1	S Storage of Potentially Hazardous Foods	<input type="checkbox"/>	<input type="checkbox"/>
2.2	U Frozen Storage	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2.3	S Refrigerated Storage (Temperature)	<input type="checkbox"/>	<input type="checkbox"/>
2.4	S Refrigerated Storage (Methods)	<input type="checkbox"/>	<input type="checkbox"/>
2.5	S Refrigerated Storage (Space)	<input type="checkbox"/>	<input type="checkbox"/>
2.6	S Dry Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.7	U Storage of Food for Staff	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>3.0 FOOD PREPARATION AND HANDLING</b>			
3.1	S Thawing Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.2	S Cooking Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.3	S Holding Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.4	S Cooling Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.5	S Re-heating Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.6	S Handling Methods	<input type="checkbox"/>	<input type="checkbox"/>
<b>4.0 FOOD DISPLAY AND SERVICE</b>			
4.1	S Display Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.2	S Advance Preparation	<input type="checkbox"/>	<input type="checkbox"/>
<b>5.0 RECORD KEEPING AND RECALLS</b>			
5.1	N.O. Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>
5.2	N.O. Recall of Food	<input type="checkbox"/>	<input type="checkbox"/>
<b>6.0 PERSONNEL</b>			
6.1	S Demonstrating Knowledge	<input type="checkbox"/>	<input type="checkbox"/>
6.2	S Employee Health	<input type="checkbox"/>	<input type="checkbox"/>
6.3	S Personal Hygiene Practices	<input type="checkbox"/>	<input type="checkbox"/>
<b>7.0 FOOD EQUIPMENT AND UTENSILS</b>			
7.1	S Food Equipment (Design, Construction, Installation and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
7.2	S Food Contact Surfaces	<input type="checkbox"/>	<input type="checkbox"/>
7.3	N.O. Mechanical Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.4	S Manual Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.5	U Eating Utensils and Dishes	<input type="checkbox"/>	<input type="checkbox"/>

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### 8.0 CLEANING AND SANITIZING

- |     |   |   |                          |                          |
|-----|---|---|--------------------------|--------------------------|
| 8.1 | S | Cleaning and Sanitizing                 | <input type="checkbox"/> | <input type="checkbox"/> |
| 8.2 | S | Detergents and Chemical Use and Storage | <input type="checkbox"/> | <input type="checkbox"/> |

### 9.0 SANITARY FACILITIES

- |     |   |                         |                                     |                          |
|-----|---|-------------------------|-------------------------------------|--------------------------|
| 9.1 | S | Washroom(s)             | <input type="checkbox"/>            | <input type="checkbox"/> |
| 9.2 | U | Hand Washing Station(s) | <input checked="" type="checkbox"/> | <input type="checkbox"/> |

### 10.0 FLOORS, WALLS AND CEILINGS

- |      |   |  |                          |                          |
|------|---|--|--------------------------|--------------------------|
| 10.1 | S | Floors (Construction and Maintenance)    | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.2 | U | Walls (Construction and Maintenance)     | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.3 | S | Ceilings (Constructions and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |

### 11.0 WATER SUPPLY AND WASTE DISPOSAL

- |      |   |                              |                          |                          |
|------|---|------------------------------|--------------------------|--------------------------|
| 11.1 | S | Water (Quality and Quantity) | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.2 | S | Sewage Disposal              | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.3 | S | Solid Waste Handling         | <input type="checkbox"/> | <input type="checkbox"/> |

### 12.0 LIGHTING AND VENTILATION

- |      |   |             |                          |                          |
|------|---|-------------|--------------------------|--------------------------|
| 12.1 | S | Lighting    | <input type="checkbox"/> | <input type="checkbox"/> |
| 12.2 | S | Ventilation | <input type="checkbox"/> | <input type="checkbox"/> |

### 13.0 GENERAL

- |      |   |                           |                          |                          |
|------|---|---------------------------|--------------------------|--------------------------|
| 13.1 | S | Licence                   | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.2 | S | Rodent and Insect Control | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.3 | S | Other Infractions/Hazards | <input type="checkbox"/> | <input type="checkbox"/> |

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Critical infraction, CDI - Corrected During Inspection, R - Repeated infraction

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for correction
10.2	MI	Walls shall be of sound construction and in good repair <b>Observations: Walls above chest freezers are damaged.</b> <b>Comment: Paint or refinish walls above chest freezer so it can be easily cleaned and san</b>	Immediately
2.2	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor) <b>Observations: Packages to chicken balls in chest freezer were opened.</b> <b>Comment: Ensure to seal packages in chest freezer after opening.</b> <b>Corrective Actions: Operator sealed the bags of opened food.</b>	Corrected
2.7	MI	Food for the personal use of management staff and employees shall be kept separate and apart from all other food on the premises <b>Observations: Baby bottles, child nutritional beverages were stored with sauces and soda.</b> <b>Comment: Food for staff should be stored separate from foods for sale.</b> <b>Corrective Actions: Operator designated the bottom shelf of refrigerator to store staff food.</b>	Corrected
7.5	MI	All utensils, containers or materials that are designed to be used only once in the service or sale of food shall be discarded after use <b>Observations: Plastic spoons and bowls were washed after use and were reused to store food.</b> <b>Comment: Single use utensils, plastic wrap, containers, cardboard should not be reused</b>	Immediately

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9.2 MA Hand washing stations shall not be used for any other purpose Corrected

**Observations: Two long handled spoons were in the handwashing station.**

**Comment: Handwashing sink shall be kept empty at all times.**

**Corrective Actions: Operator removed the long handled spoons from handwashing sink.**

### CLOSING COMMENTS

All outstanding infractions are to be corrected at the next routine inspection.

**Rating color**

**Green**