FOOD PREMISES INSPECTION FORM

Licence #:

The Cocoa Room Inc.

Name of Premises:

Operator:		The (Cocoa 19	loom Inc.		IL-		Type:	ass 3		Class 4	Class 5				Druiswick
Addre	ss:	391 C	overdale	Rd. Rivervien				Category:		_	Re-inspec		Other			C A N A D A
						1		Water Supply: Pri	cicini Balaiteltiisteeleitela		Municipal		Ti			
tem lo.	N.O.	S U			Item No.	N.O. S	U		Item No.	N.O.	s U		Item No.	N.O.	S U	
1.0	FOOD	1	T.		3.3	1		Holding Methods	7.0	FOOD E	QUIPMENT	AND UTENSILS	10.2		-	Walls (Construction and Maintenance)
1.1		1	Approved S	ource	3.4			Cooling Methods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3		1	Ceilings (Constructions and Maintenance)
1.2			Purchasing	and Receiving	3.5		150	Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATE	R SUPPLY AN	ID WASTE DISPOSAL
1.3				Containers and Labeling	3.6	1		Handling Methods	7.3			Mechanical Dishwashing	11.1		Ti +	Water (Quality and Quantity)
2.0	FOOD	STORAGE	- 1	•	4.0	FOOD DISE	LAY AN		7.4	1,		Manual Dishwashing	11.2			Sewage Disposal
2.1		Storage of Potentially Hazardous Foods			4.1	1, 1		Display Methods	7.5	1	1	Eating Utensils and Dishes	11.3	-	1	Solid Waste Handling
2.2			Frozen Stor	Frozen Storage				Advance Preparation	8.0	CLEANING AND SANITIZING		12.0	LIGH	LIGHTING AND VENTILATION		
2.3			Refrigerated	Refrigerated Storage (Temperature)		RECORD K	EEPING	AND RECALLS	8.1	Cleaning and Sanitizing		12.1		Lighting		
2.4		1	Refrigerated	d Storage (Methods)	5.1			Record Keeping	8.2		(Detergents and Chemical Use and Storage	12.2		1	Ventilation
2.5			Refrigerated	Refrigerated Storage (Space)				Recall of Food	9.0	SANITA	SANITARY FACILITIES		13.0	GENE	ERAL	
2.6			Dry Storage		6.0	PERSONN	ΞL		9.1			Washroom(s)	13.1			Licence
2.7	0			ood for Staff	6.1			Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2		-	Rodent and Insect Control
3.0	FOOD	PREPARAT	TION AND HAN		6.2			Employee Health	10.0	FLOORS	, WALLS A	ND CEILINGS	13.3			Other Infractions/Hazards
3.1	-		Thawing Me	the same and the s	6.3			Personal Hygiene Practices	10.1		1	Floors (Construction and Maintenance)				
3.2 tem N	1	MI	Cooking Me	Remarks	N.O	- Not Observe	1; S – Sa	tisfactory; U – Unsatisfactory; MI – Mino	or Infractio	on; MA – Ma	jor Infractio	on; CR – Critical Infraction				ate for Correction
8.2	•				- 112 (X			The factor of th)	n mying Chemichali	100	1 30		Comected.
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		Gree						nspection Yes No				*				
Light Yel					3,2019			uneu.								
St	iped Re	Red Red Date			of Insp	f Inspection: If Yes, Date:										
	Wh	nite – Office	e; Yellow – Op	erator; Blue – Copy for Po	ostina											
					3	Foo	od Pre	mises Standard Operational I	Procedu	ures	V	ersion 6.0 January 2019 Repla	aces V	ersion	5.1	

01-02263