

FOOD PREMISES INSPECTION FORM



Name of Premises: Silvery Moon Golden Chopsticks

Licence #: 01-01963

Operator: Silvery Moon Restaurant Ltd.

Type: Class 3 Class 4 Class 5

Address: 698 COVERDALE RD. RIVERVIEW

Category: Routine Re-inspection New Licence Other

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	FOOD			3.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS			10.2		<input checked="" type="checkbox"/>	
1.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		3.4	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Cooling Methods	7.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	10.3		<input checked="" type="checkbox"/>		
1.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		3.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Re-heating Methods	7.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	11.0 WATER SUPPLY AND WASTE DISPOSAL				
1.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		3.6	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Handling Methods	7.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	11.1		<input checked="" type="checkbox"/>		
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		11.2		<input checked="" type="checkbox"/>		
2.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		4.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Display Methods	7.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	11.3		<input checked="" type="checkbox"/>		
2.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		4.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Advance Preparation	8.0	CLEANING AND SANITIZING			12.0 LIGHTING AND VENTILATION			
2.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		5.0	RECORD KEEPING AND RECALLS			8.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		12.1		<input checked="" type="checkbox"/>		
2.4	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		5.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Record Keeping	8.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	12.2		<input checked="" type="checkbox"/>		
2.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		5.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Recall of Food	9.0	SANITARY FACILITIES			13.0 GENERAL			
2.6	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		6.0	PERSONNEL			9.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		13.1		<input checked="" type="checkbox"/>		
2.7	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		6.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Demonstrating Knowledge	9.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	13.2		<input checked="" type="checkbox"/>		
3.0	FOOD PREPARATION AND HANDLING			6.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Employee Health	10.0	FLOORS, WALLS AND CEILINGS			13.3		<input checked="" type="checkbox"/>	
3.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		6.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Personal Hygiene Practices	10.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>					
3.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		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
7.3		<input checked="" type="checkbox"/>		The rinse cycle for the dishwasher was at 150°F. the final rinse must reach 180°F.	October 01, 2019 , corrected
1.3	<input checked="" type="checkbox"/>			All food that is potentially hazardous that has been prepared must have a date of preparation	Immediately
2.7	<input checked="" type="checkbox"/>			Food that is not for sale for customers and used for staff and management must be separated from the restaurant food.	Immediately
7.5		<input checked="" type="checkbox"/>		Glasses were stored too close to the ground and could potentially become contaminated	corrected.

<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>Sept. 17, 2019</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:
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White – Office; Yellow – Operator; Blue – Copy for Posting