

FOOD PREMISES INSPECTION FORM

Name of Premises: Tony's steak and seafood

Licence #: _____ Type: Class 3 Class 4 Class 5

Address: 127 rue Victoria
Edmundston, NB

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				FOOD	3.3		✓		Holding Methods	7.0				FOOD EQUIPMENT AND UTENSILS	10.2			✓	Walls (Construction and Maintenance)
1.1		✓		Approved Source	3.4		✓		Cooling Methods	7.1		✓		Food Equipment (Design, Construction, Installation and Maintenance)	10.3			✓	Ceilings (Constructions and Maintenance)
1.2	✓			Purchasing and Receiving	3.5		✓		Re-heating Methods	7.2		✓		Food Contact Surfaces	11.0				WATER SUPPLY AND WASTE DISPOSAL
1.3				Acceptable Containers and Labeling	3.6		✓		Handling Methods	7.3		✓		Mechanical Dishwashing	11.1			✓	Water (Quality and Quantity)
2.0				FOOD STORAGE	4.0				FOOD DISPLAY AND SERVICE	7.4	✓			Manual Dishwashing	11.2			✓	Sewage Disposal
2.1				Storage of Potentially Hazardous Foods	4.1		✓		Display Methods	7.5		✓		Eating Utensils and Dishes	11.3				Solid Waste Handling
2.2		✓		Frozen Storage	4.2		✓		Advance Preparation	8.0				CLEANING AND SANITIZING	12.0				LIGHTING AND VENTILATION
2.3			✓	Refrigerated Storage (Temperature)	5.0				RECORD KEEPING AND RECALLS	8.1		✓		Cleaning and Sanitizing	12.1			✓	Lighting
2.4	✓			Refrigerated Storage (Methods)	5.1		✓		Record Keeping	8.2		✓		Detergents and Chemical Use and Storage	12.2			✓	Ventilation
2.5			✓	Refrigerated Storage (Space)	5.2		✓		Recall of Food	9.0				SANITARY FACILITIES	13.0				GENERAL
2.6		✓		Dry Storage	6.0				PERSONNEL	9.1		✓		Washroom(s)	13.1				Licence
2.7				Storage of Food for Staff	6.1			✓	Demonstrating Knowledge	9.2		✓		Hand Washing Station(s)	13.2				Rodent and Insect Control
3.0				FOOD PREPARATION AND HANDLING	6.2		✓		Employee Health	10.0				FLOORS, WALLS AND CEILINGS	13.3				Other Infractions/Hazards
3.1	✓			Thawing Methods	6.3		✓		Personal Hygiene Practices	10.1			✓	Floors (Construction and Maintenance)					
3.2	✓			Cooking Methods															

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
2.5	✓			Ensure that inside of walk in fridge and refrigerated storage drawers are cleaned thoroughly before being stocked.	
p. 1	✓			Floors beneath and behind fridges, flat and grill needs a good cleaning. Note: All dishes and cutlery should be washed before opening.	

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	<u>Nov 19 2018</u> Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:
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