

FOOD PREMISES INSPECTION FORM

Name of Premises: Thai Pho
 Operator: _____
 Address: 126 Hampton Rd, Rocky Bay

Licence #: 02-02654 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			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1		✓		3.4		✓		7.1		✓		10.3		✓	
1.2		✓		3.5		✓		7.2		✓		11.0 WATER SUPPLY AND WASTE DISPOSAL			
1.3		✓		3.6		✓		7.3		✓		11.1		✓	
2.0 FOOD STORAGE				4.0 FOOD DISPLAY AND SERVICE				7.4				11.2			
2.1		✓		4.1		✓		7.5		✓		11.3		✓	
2.2		✓		4.2		✓		8.0		✓		12.0 LIGHTING AND VENTILATION			
2.3		✓		5.0		✓		8.1		✓		12.1		✓	
				5.1				8.2				12.2			
2.4		✓		5.2		✓		9.0		✓		13.0 GENERAL			
2.5		✓		6.0		✓		9.1		✓		13.1		✓	
2.6		✓		6.1		✓		9.2		✓		13.2		✓	
2.7		✓		6.2		✓		10.0		✓		13.3		✓	
3.0 FOOD PREPARATION AND HANDLING				PERSONNEL				SANITARY FACILITIES				GENERAL			
3.1		✓		6.3		✓		10.1		✓		Licence			
3.2		✓										Rodent and Insect Control			
												Other Infractions/Hazards			

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
1.3	✓			Beef Jerky that is stored in the fridge in bags requires to have the date of preparation on the label	Oct 10/2018
2.6	✓			Scrap shall not be stored inside the rice bin to avoid cross contamination	Corrected
9.2	✓			Repair handwashing sink that is leaking the sink due to a clog drain is slow	Oct 10/2018
2.7		✓	✓	Refill handwashing soap in the dispenser at kitchen hand washing sink	Corrected
2.7				Samples of beef Jerky requires to be refrigerated and not at room temperature	Corrected
				Food discarded	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: Sept 26/2018
 If Yes, Date: _____