

FOOD PREMISES INSPECTION FORM



Name of Premises: La Contine a Parlee
 Operator: Bangkok Canada Food & Travel
 Address: 221 Parlee Beach Rd
Shediac

Licence #: 01-02824
 Type: ☐ Class 3 ☒ Class 4 ☐ Class 5
 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			X	Holding Methods	7.0				FOOD EQUIPMENT AND UTENSILS	10.2			X	Walls (Construction and Maintenance)
1.1		X		Approved Source	3.4		X		Cooling Methods	7.1			X	Food Equipment (Design, Construction, Installation and Maintenance)	10.3			X	Ceilings (Constructions and Maintenance)
1.2	X			Purchasing and Receiving	3.5		X		Re-heating Methods	7.2		X		Food Contact Surfaces	11.0				WATER SUPPLY AND WASTE DISPOSAL
1.3		X		Acceptable Containers and Labeling	3.6		X		Handling Methods	7.3		X		Mechanical Dishwashing	11.1				Water (Quality and Quantity)
2.0				FOOD STORAGE	4.0				FOOD DISPLAY AND SERVICE	7.4		X		Manual Dishwashing	11.2		X		Sewage Disposal
2.1		X		Storage of Potentially Hazardous Foods	4.1		X		Display Methods	7.5		X		Eating Utensils and Dishes	11.3		X		Solid Waste Handling
2.2			X	Frozen Storage	4.2		X		Advance Preparation	8.0				CLEANING AND SANITIZING	12.0				LIGHTING AND VENTILATION
2.3			X	Refrigerated Storage (Temperature)	5.0				RECORD KEEPING AND RECALLS	8.1		X		Cleaning and Sanitizing	12.1		X		Lighting
2.4		X		Refrigerated Storage (Methods)	5.1				Record Keeping	8.2		X		Detergents and Chemical Use and Storage	12.2		X		Ventilation
2.5		X		Refrigerated Storage (Space)	5.2				Recall of Food	9.0				SANITARY FACILITIES	13.0				GENERAL
2.6		X		Dry Storage	6.0				PERSONNEL	9.1		X		Washroom(s)	13.1		X		Licence
2.7		X		Storage of Food for Staff	6.1		X		Demonstrating Knowledge	9.2		X		Hand Washing Station(s)	13.2		X		Rodent and Insect Control
3.0				FOOD PREPARATION AND HANDLING	6.2		X		Employee Health	10.0				FLOORS, WALLS AND CEILINGS	13.3		X		Other Infractions/Hazards
3.1	X			Thawing Methods	6.3		X		Personal Hygiene Practices	10.1		X		Floors (Construction and Maintenance)					
3.2		X		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
2.2		X		Boxes of food were stored directly on the floor. No food shall be store directly on the floor.	July 23, 2019
2.3		X		Temperature must be recorded twice daily at acceptable intervals.	July 23, 2019
3.3		X		Hot Holding temperature must be recorded once every 4 hours of operation	July 23, 2019
7.1	X			Front of walk in cooler is rusted and must be fix and re-painted	Next Inspection
10.3		X		Water damage in center area must be fix and re-painted	July 23, 2019
12.	X			Accumulation of smoke were observed in the center area, Ventilation system must be verify by a Certify company.	July 23, 2019

☐ Green
☐ Light Yellow
☐ Striped Red

☒ Dark Yellow
☐ Red

Date of Inspection: July 9, 2019

Re-inspection Required: ☒ Yes ☐ No
 If Yes, Date: July 23, 2019