

FOOD PREMISES INSPECTION FORM

Name of Premises: Ruby Thai Kitchen

Licence #: 01-02629

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 477 Paul Street Dieppe NB
(Champlain Mall)

Additional Info: PM TE Catering

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				3.3		<input checked="" type="checkbox"/>		7.0				10.2		<input checked="" type="checkbox"/>	
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1		<input checked="" type="checkbox"/>		3.4	<input checked="" type="checkbox"/>			7.1		<input checked="" type="checkbox"/>		10.3		<input checked="" type="checkbox"/>	
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2	<input checked="" type="checkbox"/>			3.5		<input checked="" type="checkbox"/>		7.2		<input checked="" type="checkbox"/>		WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				11.0 WATER SUPPLY AND WASTE DISPOSAL			
1.3		<input checked="" type="checkbox"/>		3.6		<input checked="" type="checkbox"/>		7.3	<input checked="" type="checkbox"/>			11.1		<input checked="" type="checkbox"/>	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.1 Water (Quality and Quantity)			
2.0				4.0				7.4		<input checked="" type="checkbox"/>		11.2		<input checked="" type="checkbox"/>	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				11.2 Sewage Disposal			
2.1		<input checked="" type="checkbox"/>		4.1		<input checked="" type="checkbox"/>		7.5		<input checked="" type="checkbox"/>		11.3		<input checked="" type="checkbox"/>	
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				11.3 Solid Waste Handling			
2.2		<input checked="" type="checkbox"/>		4.2		<input checked="" type="checkbox"/>		8.0 CLEANING AND SANITIZING				12.0 LIGHTING AND VENTILATION			
Frozen Storage				Advance Preparation				8.1 Cleaning and Sanitizing				12.1 Lighting			
2.3		<input checked="" type="checkbox"/>		5.0				8.2		<input checked="" type="checkbox"/>		12.2		<input checked="" type="checkbox"/>	
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				8.2 Detergents and Chemical Use and Storage				12.2 Ventilation			
2.4		<input checked="" type="checkbox"/>		5.1	<input checked="" type="checkbox"/>			9.0 SANITARY FACILITIES				13.0 GENERAL			
Refrigerated Storage (Methods)				Record Keeping				9.1 Washroom(s)				13.1 Licence			
2.5			<input checked="" type="checkbox"/>	5.2	<input checked="" type="checkbox"/>			9.2		<input checked="" type="checkbox"/>		13.2		<input checked="" type="checkbox"/>	
Refrigerated Storage (Space)				Recall of Food				9.2 Hand Washing Station(s)				13.2 Rodent and Insect Control			
2.6		<input checked="" type="checkbox"/>		6.0				10.0		<input checked="" type="checkbox"/>		13.3		<input checked="" type="checkbox"/>	
Dry Storage				PERSONNEL				10.0 FLOORS, WALLS AND CEILINGS				13.3 Other Infractions/Hazards			
2.7	<input checked="" type="checkbox"/>			6.1		<input checked="" type="checkbox"/>		10.1		<input checked="" type="checkbox"/>					
Storage of Food for Staff				Demonstrating Knowledge				10.1 Floors (Construction and Maintenance)							
3.0				6.2		<input checked="" type="checkbox"/>									
FOOD PREPARATION AND HANDLING				Employee Health											
3.1		<input checked="" type="checkbox"/>		6.3		<input checked="" type="checkbox"/>									
Thawing Methods				Personal Hygiene Practices											
3.2		<input checked="" type="checkbox"/>		N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction
2.5	<input checked="" type="checkbox"/>			Stainless steel shelving in the walk in cooler require cleaning.	immediately

Green Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: Feb 28, 2022 If Yes, Date: _____

Received by: _____ Inspector Signature: _____

White - Office; Yellow - Operator; Blue - Copy for Posting WH - With Handling; PM - Public Market; TE - Temporary Event 01/2019

WV