## FOOD PREMISES INSPECTION FORM

Name of Premises: Thon Auh Operator: Address: DRD MEstignuhe Rd. Dromorto NB.									Licence #: 3-01794 Type: Class 3 Class 4 Class 5  Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection  Water Supply: Private Municipal								Brunswick
Item No.	N.O.	s	U			Item No.	N.O.	s u		Item No.	N.O.	s U		Item	N.O.	S	U
1.0	FOOD					3.3		V	Holding Methods	7.0	FOOD E	QUIPMENT	AND UTENSILS	10.2		<u></u>	Walls (Construction and Maintenance)
1.1		<b>\</b>		Approved Source		3.4		\	Cooling Methods	7.1		Food Equipment (Design, of Installation and Maintenance)		10.3		\	Ceilings (Constructions and Maintenance)
1.3	1	-	U.	Purchasing and Receiving  Acceptable Containers and Labeling		3.5			Re-heating Methods	7.2		\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	Food Contact Surfaces	11.0	WATER	SUPPL	Y AND WASTE DISPOSAL
2.0	FOOD	TOPA	X'	Acceptable Containers and Labeling				V	Handling Methods	7.3	\ \ \ \ \ \		Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.1	FOOD 3	DSTORAGE			4.0	FOOD	DISPLAY AN		7.4		<u>\</u>	Manual Dishwashing	11.2			Sewage Disposal	
2.2		Storage of Potentially Hazardous			4.1		V	Display Methods	7.5			Eating Utensils and Dishes	11.3			Solid Waste Handling	
2.3		1	-	Frozen Storage		4.2			Advance Preparation	8.0	CLEANING AND SANITIZING		NITIZING	12.0	LIGHTII	NG AND	VENTILATION
2.3		~	Refrigerated Storage (Temperature)		led Storage (Temperature)	5.0	RECOR	D KEEPING	AND RECALLS	8.1			Cleaning and Sanitizing	12.1		~	Lighting
2.4		\ <u>`</u>		Refrigerat	ed Storage (Methods)	5.1	1		Record Keeping	8.2			Detergents and Chemical Use and Storage	12.2		~	Ventilation
2.5		\i	Refrigerated Storage (Space)			5.2	1		Recall of Food	9.0	SANITAL	RY FACILITI		13.0	GENER	AL	
2.6			K	Dry Storag	ge	6.0	PERSO	NNEL		9.1			Washroom(s)	13.1			Licence
2.7	~				f Food for Staff	6.1		1	Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD P	REPAR	MOITAS	AND HA	NDLING	6.2		1	Employee Health	10.0	FLOORS	, WALLS A	ND CEILINGS	13.3		$\overline{}$	Other Infractions/Hazards
3.1		V		Thawing N	Methods	6.3		\	Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)	system.			
3.2		\		Cooking N	lethods				N.O. – Not Observed; S – S	atisfactor	y; U - Uns	atisfactory	; MI - Minor Infraction; MA - Major Infracti	ion; CR -	Critical I	nfraction	7
item	Renance													Date for Correction			
1.3		Any eprepared potentially hazardow food stored in Cantainer should be labeled with the date of preparation.												today.			
2.6		7			Food in dry storage must be trupt Covered.												
8-9	Santizer Solution in Spray bottles to Strong 100 ppm is remained.														Sarreched.		
Striped Red   Red   Date of Inspection: If Yes, Date:																	