

FOOD PREMISES INSPECTION FORM



Name of Premises: Issac Korean Cuisine
 Operator: 620492 Ltd
 Address: 384 St George St
Moncton, NB

Licence #: 01-01320
 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			✓	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
1.3	✗			Ensure all foods in the fridge are labelled with the date of production.	next routine inspection
8.2		✗		Sanitizer concentration was too high. Ensure 200 ppm quat is used to sanitize food prep areas.	Corrected.

<input checked="" type="checkbox"/> Green	April 20, 21 Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
<input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red		If Yes, Date:

White – Office; Yellow – Operator; Blue – Copy for Posting