

FOOD PREMISES INSPECTION FORM



Name of Premises: Toro Topp / Banged Rock Chicken
 Operator: 1 Market Square, Saint John
 Address: 1 Market Square, Saint John

Licence #: 02-02863
 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	Date for Correction
1.0	FOOD			3.3				7.0	FOOD EQUIPMENT AND UTENSILS			10.2				Walls (Construction and Maintenance)
1.1		<input checked="" type="checkbox"/>		3.4				7.1		<input checked="" type="checkbox"/>		10.3				Ceilings (Construction and Maintenance)
1.2		<input checked="" type="checkbox"/>		3.5				7.2		<input checked="" type="checkbox"/>		11.0				Water (Quality and Quantity)
1.3		<input checked="" type="checkbox"/>		3.6				7.3		<input checked="" type="checkbox"/>		11.1				Sewage Disposal
2.0	FOOD STORAGE			4.0				7.4		<input checked="" type="checkbox"/>		11.2				Solid Waste Handling
2.1		<input checked="" type="checkbox"/>		4.1				7.5		<input checked="" type="checkbox"/>		11.3				
2.2		<input checked="" type="checkbox"/>		4.2				8.0	CLEANING AND SANITIZING			12.0				LIGHTING AND VENTILATION
2.3		<input checked="" type="checkbox"/>		5.0				8.1		<input checked="" type="checkbox"/>		12.1				Lighting
2.4		<input checked="" type="checkbox"/>		5.1				8.2		<input checked="" type="checkbox"/>		12.2				Ventilation
2.5		<input checked="" type="checkbox"/>		5.2				9.0	SANITARY FACILITIES			13.0				GENERAL
2.6		<input checked="" type="checkbox"/>		6.0				9.1		<input checked="" type="checkbox"/>		13.1				Licence
2.7		<input checked="" type="checkbox"/>		6.1				9.2		<input checked="" type="checkbox"/>		13.2				Rodent and Insect Control
3.0	FOOD PREPARATION AND HANDLING			6.2				10.0	FLOORS, WALLS AND CEILINGS			13.3				Other Infractions/Hazards
3.1		<input checked="" type="checkbox"/>		6.3				10.1		<input checked="" type="checkbox"/>						
3.2		<input checked="" type="checkbox"/>														
3.3		<input checked="" type="checkbox"/>														
9.2		<input checked="" type="checkbox"/>														

Remarks: Gravy in the hot holding unit was 55°C. Potentially hazardous foods shall be held at 49°C or less or at 60°C or above until served. The soap dispenser was empty at the handwashing station. Paper towels connected to the back end of the facility. Dispensed soap must be available at hand washing stations.

Green
 Light Yellow
 Striped Red
 Dark Yellow
 Red
 Re-inspection Required: Yes No
 Date of Inspection: March 18, 2021
 If Yes, Date: _____

Write - Office; Yellow - Operator; Blue - Copy for Posting

Food Premises Standard Operational Procedures

Version 6.0 January 2019 Replaces Version 5.1