

FOOD PREMISES INSPECTION FORM

Name of Premises: RESURICK KITCHEN
 Operator: RESURICK KITCHEN
 Address: 9 VIEUX CANS, RESURICK SPRING

Licence #: 03-00871 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 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				7.0	FOOD EQUIPMENT AND UTENSILS			10.2			
1.1				3.4				7.1				10.3			
1.2				3.5				7.2				11.0			
1.3				3.6				7.3				11.1			
2.0	FOOD STORAGE			4.0				7.4				11.2			
2.1				4.1				7.5				11.3			
2.2				4.2				8.0	CLEANING AND SANITIZING			12.0			
2.3				5.0				8.1				12.1			
2.4				5.1				8.2				12.2			
2.5				5.2				9.0	SANITARY FACILITIES			13.0			
2.6				6.0				9.1				13.1			
2.7				6.1				9.2				13.2			
3.0	FOOD PREPARATION AND HANDLING			6.2				10.0	FLOORS, WALLS AND CEILINGS			13.3			
3.1				6.3				10.1							
3.2															

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	X			All table salt a t c t e i l c a n t m u s t b e l a b e l l e d w i t h d a t e o f p r e p a r a t i o n	APR 24, 2021
7.1	X			1. The name & business identification of the person responsible for the food safety must be in proper working order. Dishwasher sink and main handwashing sinks are leaking. Plumbing repairs for the sink and main handwashing sinks are being done. 2. Staff beverages must be stored in a designated location, away from food intended for retail sale.	APR 7, 2021 APR 7, 2021
13.1	X			Operator must follow the water sampling plan as per licence approval. This is a recurring non-compliance. Submit a water sample immediately for bacteriological analysis.	APR 26, 2021
11.1			X		

Light Yellow Dark Yellow Green Red
 Striped Red

Date of Inspection: Apr 24, 2021
 Re-inspection Required: Yes No
 If Yes, Date: Apr 26, 2021

Receiver: [Signature]
 Inspector Signature: _____

