

FOOD PREMISES INSPECTION FORM

Name of Premises: Fusion express

Licence #: 01-02533

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: Food truck (various locations)

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	FOOD			3.3			X	Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS			10.2			X
1.1		X		3.4		X	X	Cooling Methods	7.1		X		10.3		X	
1.2		X		3.5		X	X	Re-heating Methods	7.2		X					
1.3		X		3.6		X	X	Handling Methods	7.3	X	X		11.0	WATER SUPPLY AND WASTE DISPOSAL		
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4		X	X	11.1		X		
2.1		X		4.1		X	X	Display Methods	7.5		X		11.2		X	
2.2		X		4.2		X	X	Advance Preparation	8.0	CLEANING AND SANITIZING			11.3		X	
2.3		X	X	5.0	RECORD KEEPING AND RECALLS			8.1		X	X	12.0	LIGHTING AND VENTILATION			
2.4		X	X	5.1		X	X	Record Keeping	8.2		X		12.1		X	
2.5		X	X	5.2		X	X	Recall of Food	9.0	SANITARY FACILITIES			12.2		X	
2.6		X	X	6.0	PERSONNEL			9.1		X	X	13.0	GENERAL			
2.7		X	X	6.1		X	X	Demonstrating Knowledge	9.2		X		13.1		X	
3.0	FOOD PREPARATION AND HANDLING			6.2		X	X	Employee Health	10.0	FLOORS, WALLS AND CEILINGS			13.2		X	
3.1		X	X	6.3		X	X	Personal Hygiene Practices	10.1		X		13.3		X	
3.2		X	X	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
2.3	X			temperatures of all refrigerators must be recorded twice a day	today
3.3	X			Hot holding temperatures must be recorded every 4 hrs	today

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: 4 Nov 2021
 If Yes, Date: _____

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