

FOOD PREMISES INSPECTION FORM

Name of Premises: Manchu Wok

Licence #: 01-00295

Operator: Manchu Wok

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 477 Paull street Clamplain Mall
Dieppe NB

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				3.3				7.0				10.2			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1				3.4				7.1				10.3			
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2				3.5				7.2				WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				11.0			
1.3				3.6				7.3				11.1			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.1			
Acceptable Containers and Labeling				Handling Methods				Manual Dishwashing				11.2			
2.0				4.0				7.4				11.3			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Eating Utensils and Dishes				11.3			
2.1				4.1				7.5				LIGHTING AND VENTILATION			
Storage of Potentially Hazardous Foods				Display Methods				Cleaning and Sanitizing				12.0			
2.2				4.2				8.0				12.1			
Frozen Storage				Advance Preparation				Detergents and Chemical Use and Storage				12.1			
2.3				5.0				8.1				12.2			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				12.2			
2.4				5.1				8.2				13.0			
Refrigerated Storage (Methods)				Record Keeping				SANITARY FACILITIES				GENERAL			
2.5				5.2				9.0				13.1			
Refrigerated Storage (Space)				Recall of Food				Washroom(s)				13.1			
2.6				6.0				9.1				13.2			
Dry Storage				PERSONNEL				Hand Washing Station(s)				13.2			
2.7				6.1				9.2				13.3			
Storage of Food for Staff				Demonstrating Knowledge				FLOORS, WALLS AND CEILINGS				13.3			
3.0				6.2				10.0				Other Infractions/Hazards			
FOOD PREPARATION AND HANDLING				Employee Health				Floors (Construction and Maintenance)							
3.1				6.3				10.1							
Thawing Methods				Personal Hygiene Practices											
3.2				N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction

Green Light Yellow Dark Yellow Striped Red Red

Date of Inspection: Jan 27, 2022

Re-inspection Required: Yes No

If Yes, Date:

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