FOOD PREMISES INSPECTION FORM

Name of Premises: The Local Grand Falls Asian Take-out **Licence #:** 04-00155 **Type:** ☐ Class 3 ☑ Class 4 ☐ Class 5

Category: ☐ Routine ☑ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection

Address: 240 Broadway Grand Falls. **Water Supply:** ☐ Private ☑ Municipal

New Nouveau Brunswick

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
				items 2.4, 2.6, 9.2 & 7.1 corrected	

☑ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

2020-12-23 **Date of Inspection:**

Re-inspection Required: ☐ Yes ☑ No **If Yes, Date:**