

## Food Premises Inspection Report

<b>Name of Premise:</b> Kings Express Licence Plate # LCH 941  <b>Address:</b> 36 Clarence Street Geary NB	<b>Licence #:</b> 03-02338 <b>Type:</b> Class/Classe 4 <b>Category:</b> Compliance <b>Water Supply:</b> Private <b>Date of Inspection:</b> July 5, 2021
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Item no.	Description	CDI	R
<b>1.0 FOOD</b>			
1.1	S Approved Source	<input type="checkbox"/>	<input type="checkbox"/>
1.2	S Purchasing and Receiving	<input type="checkbox"/>	<input type="checkbox"/>
1.3	S Acceptable Containers and Labeling	<input type="checkbox"/>	<input type="checkbox"/>
<b>2.0 FOOD STORAGE</b>			
2.1	S Storage of Potentially Hazardous Foods	<input type="checkbox"/>	<input type="checkbox"/>
2.2	S Frozen Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.3	U Refrigerated Storage (Temperature)	<input type="checkbox"/>	<input type="checkbox"/>
2.4	S Refrigerated Storage (Methods)	<input type="checkbox"/>	<input type="checkbox"/>
2.5	S Refrigerated Storage (Space)	<input type="checkbox"/>	<input type="checkbox"/>
2.6	S Dry Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.7	S Storage of Food for Staff	<input type="checkbox"/>	<input type="checkbox"/>
<b>3.0 FOOD PREPARATION AND HANDLING</b>			
3.1	N.O. Thawing Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.2	N.O. Cooking Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.3	N.O. Holding Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.4	N.O. Cooling Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.5	N.O. Re-heating Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.6	N.O. Handling Methods	<input type="checkbox"/>	<input type="checkbox"/>
<b>4.0 FOOD DISPLAY AND SERVICE</b>			
4.1	S Display Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.2	S Advance Preparation	<input type="checkbox"/>	<input type="checkbox"/>
<b>5.0 RECORD KEEPING AND RECALLS</b>			
5.1	N.O. Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>
5.2	N.O. Recall of Food	<input type="checkbox"/>	<input type="checkbox"/>
<b>6.0 PERSONNEL</b>			
6.1	S Demonstrating Knowledge	<input type="checkbox"/>	<input type="checkbox"/>
6.2	S Employee Health	<input type="checkbox"/>	<input type="checkbox"/>
6.3	S Personal Hygiene Practices	<input type="checkbox"/>	<input type="checkbox"/>
<b>7.0 FOOD EQUIPMENT AND UTENSILS</b>			
7.1	S Food Equipment (Design, Construction, Installation and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
7.2	S Food Contact Surfaces	<input type="checkbox"/>	<input type="checkbox"/>
7.3	N.O. Mechanical Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.4	S Manual Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.5	U Eating Utensils and Dishes	<input checked="" type="checkbox"/>	<input type="checkbox"/>

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## 8.0 CLEANING AND SANITIZING

- 8.1 U Cleaning and Sanitizing
- 8.2 U Detergents and Chemical Use and Storage

## 9.0 SANITARY FACILITIES

- 9.1 S Washroom(s)
- 9.2 N.O. Hand Washing Station(s)

## 10.0 FLOORS, WALLS AND CEILINGS

- 10.1 S Floors (Construction and Maintenance)
- 10.2 S Walls (Construction and Maintenance)
- 10.3 S Ceilings (Constructions and Maintenance)

## 11.0 WATER SUPPLY AND WASTE DISPOSAL

- 11.1 S Water (Quality and Quantity)
- 11.2 S Sewage Disposal
- 11.3 S Solid Waste Handling

## 12.0 LIGHTING AND VENTILATION

- 12.1 S Lighting
- 12.2 S Ventilation

## 13.0 GENERAL

- 13.1 S Licence
- 13.2 S Rodent and Insect Control
- 13.3 S Other Infractions/Hazards

*N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Critical infraction, CDI - Corrected During Inspection, R - Repeated infraction*

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for correction
2.3	MA	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors <b>Observations: Temperature logs were unavailable upon inspection.</b> <b>Comment: Temperature logs shall be available for an inspector to review in the food tru</b>	July 19, 2021
2.3	MA	Thermometers shall be in all refrigerated areas <b>Observations: Thermometer was not in refrigerator.</b> <b>Comment: Ensure all refrigerated units have a thermometer to verify the temperature do</b>	July 19, 2021
7.5	MI	Utensils and dishes shall be stored in a manner so as to be kept clean and sanitary <b>Observations: Utensils were stored on the floor.</b> <b>Comment: Ensure single use utensils are stored in a sanitary manner.</b> <b>Corrective Actions: CDI</b>	Corrected
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary <b>Observations: Floors and underneath grill was heavily soiled.</b> <b>Comment: Increase frequency of cleaning and sanitizing of floors and hard to reach are</b>	July 19, 2021
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time) <b>Observations: Chlorine sanitizer was measured less than 100 ppm of free available chlorine.</b> <b>Comment: Ensure sanitizer is at 100 ppm and test its concentration frequently.</b>	Corrected

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*Corrective Actions: Operator prepared a new solution of sanitizer and tested it strength.*

### CLOSING COMMENTS

**Rating color**

**Dark Yellow / Jaune Foncé**