

FOOD PREMISES INSPECTION FORM



Name of Premises: Thandi's Inc

Licence #: 02-01605

Operator: _____

Type: Class 3 Class 4 Class 5

Address: 33 Canterbury Street, Saint John

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			<input checked="" type="checkbox"/>	7.0	FOOD EQUIPMENT AND UTENSILS			10.2			<input checked="" type="checkbox"/>
1.1		<input checked="" type="checkbox"/>		3.4			<input checked="" type="checkbox"/>	7.1		<input checked="" type="checkbox"/>		10.3			<input checked="" type="checkbox"/>
1.2		<input checked="" type="checkbox"/>		3.5			<input checked="" type="checkbox"/>	7.2			<input checked="" type="checkbox"/>	11.0	WATER SUPPLY AND WASTE DISPOSAL		
1.3		<input checked="" type="checkbox"/>		3.6			<input checked="" type="checkbox"/>	7.3		<input checked="" type="checkbox"/>		11.1			<input checked="" type="checkbox"/>
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4		<input checked="" type="checkbox"/>		11.2			<input checked="" type="checkbox"/>
2.1		<input checked="" type="checkbox"/>		4.1		<input checked="" type="checkbox"/>		7.5		<input checked="" type="checkbox"/>		11.3			<input checked="" type="checkbox"/>
2.2		<input checked="" type="checkbox"/>		4.2		<input checked="" type="checkbox"/>		8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
2.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	5.0	RECORD KEEPING AND RECALLS			8.1		<input checked="" type="checkbox"/>		12.1			<input checked="" type="checkbox"/>
2.4		<input checked="" type="checkbox"/>		5.1		<input checked="" type="checkbox"/>		8.2		<input checked="" type="checkbox"/>		12.2			<input checked="" type="checkbox"/>
2.5		<input checked="" type="checkbox"/>		5.2		<input checked="" type="checkbox"/>		9.0	SANITARY FACILITIES			13.0	GENERAL		
2.6		<input checked="" type="checkbox"/>		6.0	PERSONNEL			9.1		<input checked="" type="checkbox"/>		13.1			<input checked="" type="checkbox"/>
2.7		<input checked="" type="checkbox"/>		6.1		<input checked="" type="checkbox"/>		9.2		<input checked="" type="checkbox"/>		13.2			<input checked="" type="checkbox"/>
3.0	FOOD PREPARATION AND HANDLING			6.2		<input checked="" type="checkbox"/>		10.0	FLOORS, WALLS AND CEILINGS			13.3			<input checked="" type="checkbox"/>
3.1		<input checked="" type="checkbox"/>		6.3		<input checked="" type="checkbox"/>		10.1		<input checked="" type="checkbox"/>					
3.2		<input checked="" type="checkbox"/>		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
2.6	<input checked="" type="checkbox"/>			Bowls were being stored inside dry storage bins. Store scoops in a manner that prevents cross contamination (on previous report)	Today
3.3		<input checked="" type="checkbox"/>		Containers of food were being stored above the intended capacity level of the prep refrigerator. Raw chicken at 10°C was discarded.	Corrected
7.2		<input checked="" type="checkbox"/>		Store potentially hazardous food in a manner that ensures refrigerated product is maintained at 4°C (40°F) or less (on previous report)	Corrected
2.3		<input checked="" type="checkbox"/>		A knife was being stored in the space between a refrigerator and the counter. Store food equipment in a sanitary location (on previous report)	Corrected
				The bar refrigerator next to the glass dishwasher was 13°C and milk was discarded. Refrigerators must be able to maintain foods at 4°C (40°F) or less. Repair/replace refrigerator before using to store potentially hazardous food.	Corrected

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: Nov 28, 2019
 If Yes, Date: _____

White – Office; Yellow – Operator; Blue – Copy for Posting