

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Tokyo Ramen  
 Operator: \_\_\_\_\_  
 Address: 502 Forest Hill Rd.

Licence #: 03-02319 Type:  Class 3  Class 4  Class 5  
 Category:  Routine  Re-inspection  New Licence  Complaint  CD Follow-up Inspection  
 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		✓	
<b>FOOD</b>				Holding Methods				<b>FOOD EQUIPMENT AND UTENSILS</b>				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		✓		<b>WATER SUPPLY AND WASTE DISPOSAL</b>			
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				Water (Quality and Quantity)			
2.0				4.0				7.4		✓		11.2		✓	
<b>FOOD STORAGE</b>				<b>FOOD DISPLAY AND SERVICE</b>				Manual Dishwashing				Sewage Disposal			
2.1		✓		4.1		✓		7.5		✓		11.3		✓	
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.2		✓		4.2		✓		<b>8.0 CLEANING AND SANITIZING</b>				<b>12.0 LIGHTING AND VENTILATION</b>			
Frozen Storage				Advance Preparation				8.1				12.1			
2.3		✓		5.0				Cleaning and Sanitizing				Lighting			
Refrigerated Storage (Temperature)				<b>5.0 RECORD KEEPING AND RECALLS</b>				8.2				12.2			
2.4			X	5.1		✓		Detergents and Chemical Use and Storage				Ventilation			
Refrigerated Storage (Methods)				Record Keeping				9.0				<b>13.0 GENERAL</b>			
2.5		✓		5.2	✓			9.1				13.1			
Refrigerated Storage (Space)				Recall of Food				Washroom(s)				Licence			
2.6			X	6.0				9.2				13.2			
Dry Storage				<b>6.0 PERSONNEL</b>				Hand Washing Station(s)				Rodent and Insect Control			
2.7		✓		6.1		✓		<b>10.0 FLOORS, WALLS AND CEILINGS</b>				13.3			
Storage of Food for Staff				Demonstrating Knowledge				Floors (Construction and Maintenance)				Other Infractions/Hazards			
3.0				6.2		✓		10.1							
<b>FOOD PREPARATION AND HANDLING</b>				Employee Health											
3.1	✓			6.3		✓									
Thawing Methods				Personal Hygiene Practices											
3.2		✓													
Cooking Methods				<i>N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction</i>											

Item No.	MI	MA	CR	Remarks	Date for Correction
2.4	X			foods in refrigerators shall be kept covered when not in use.	Immediately and ongoing.
2.4	X			Raw foods shall be stored below ready-to-eat foods.	corrected.
2.6	X			foods shall be stored a minimum of 6 inches above the floor.	Immediately and ongoing.

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 If Yes, Date: \_\_\_\_\_

Date of Inspection: 2019-11-20