

FOOD PREMISES INSPECTION FORM



Name of Premises: Lexi Lounge
 Operator: Lexi's Lounge
 Address: 2 Reade St next Moncton

Licence #: 01-02588
 Type: Class 3 Class 4 Class 5
 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				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 (Construction 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			<input checked="" type="checkbox"/>	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			<input checked="" type="checkbox"/>	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 # 2.2 & 8.1 have been corrected.	

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	<div style="font-size: 1.5em; font-family: cursive;">March 2/20</div> Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:	<div style="font-size: 1.5em; font-family: cursive;">[Signature]</div> Received by:	<div style="font-size: 1.5em; font-family: cursive;">[Signature]</div> Inspector Signature:
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White – Office; Yellow – Operator; Blue – Copy for Posting