

Establishment Name	Wrights Convenience Store	Permit Number:	
Mailing Address		License Posted:	License No.:
Physical Address	9 Macleanz Dr. Tutuila	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Routine Inspection <input type="checkbox"/>	Complaint <input type="checkbox"/>	Date of Inspection: (d/m/y)	06/10/2022
	Follow-up Inspection <input checked="" type="checkbox"/>	If follow-up, date of previous inspection (d/m/y); 05/10/2022	

CRITICAL ITEMS: Based on the inspection today, the critical items identified below are violations of the Food Establishment Safety Regulations. Critical items must be corrected at the time of inspection or controlled in a manner that will not pose a food safety threat. Failure to immediately correct or control critical items may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

LEGEND Circle One of: YES (In compliance) NO (not in compliance) NOB (not observed) NA (not applicable) Mark "✓" in Box: R (repeat violation) CDI (controlled during inspection)

Compliance Status		CDI	R
Time/Temperature of Potentially Hazardous Foods			
101	Cold holding temperatures ≤ 4°C	YES NO NA NOB	
102	Hot holding temperatures ≥ 60°C	YES NO NA NOB	
103	Proper cooking of raw food of animal origin	YES NO NA NOB	
104	Proper cooling time & temperatures	YES NO NA NOB	
105	Adequate equipment to maintain food temperatures	YES NO NA NOB	
106	Proper monitoring of temperatures	YES NO NA NOB	
107	Proper reheating procedures for hot holding	YES NO NA NOB	
108	Proper thawing procedures	YES NO NA NOB	
Food, Water and Ice from Approved Sources			
301	Food obtained from approved sources	YES NO NOB	
302	Food in good condition, safe & unadulterated	YES NO NOB	
303	Food properly labeled	YES NO NOB	

Compliance Status		CDI	R
Personal Hygiene of Food Service Workers			
201	Hands clean & properly washed	YES NO NOB	
202	Adequate handwashing facilities supplied & accessible	YES NO NOB	
203	Food handlers free of disease or condition that may spread through food	YES NO NA NOB	
204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES NO NA NOB	
Potentially Hazardous Foods Protected from Contamination			
401	Food separated and protected	YES NO NA NOB	
402	Food contact surfaces cleaned and sanitized	YES NO NA NOB	
403	Facility free of pests (vermin and insects)	YES NO NOB	
404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES NO NOB	

Food Temperature Observations			
Item / Location	Temp (°C)	Item / Location	Temp (°C)

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
202	Soap in a dispenser has been provided as per the request of the previous inspection.	
404	The toilet has been cleaned as per the request of the previous inspection. The soap in the dispenser has been changed as per the request of the previous inspection.	
	The operator mentioned during the inspection that they will order some tubes to replace the filters in the washroom with the winter rolls.	

