

FOOD SERVICE ESTABLISHMENT INSPECTION FORM

Name of Establishment: Sodruelli Memorial Hospital
 Operator: S. [Signature]
 Licence #: 8100296
 Address: 8 Main St Sodruelli NB
 Type: Eating Establishment, Bakery, Catering Kitchen, Mobile Canteen, Institutional, Vending Machine
 Category: Routine, Re-inspection, Complaint, New Facility, Communicable Disease Follow-up inspection
 Number of employees: 3 Seating Capacity: 71 Water Supply: Private Municipal

Item No.	N.O	S	U	Item	Item No.	N.O	S	U	Item	Item No.	N.O	S	U	Item	Item No.	N.O	S	U	Item		
1.0 FOOD					3.4		✓		Cooling Methods	6.4			✓	Manual Dish / Pot washing	10.0 WATER SUPPLY- WASTE DISPOSAL						
1.1		✓		Approved Source	3.5			✓	Re-Heating Methods	6.5			✓	Eating Utensils / Dishes	10.1				✓	Water- Quality, quantity	
1.2		✓		Purchasing and Receiving	3.6			✓	Handling Methods	7.0 CLEANING AND SANITIZING					10.2				✓	Sewage Disposal	
1.3		✓		Acceptable Containers and Labeling	4.0 FOOD DISPLAY / SERVICE					7.1				✓	Cleaning Schedule Present	10.3				✓	Solid Waste Handling
2.0 FOOD STORAGE					4.1			✓	Display Methods	7.2				✓	Detergents and Chemicals use and storage	11.0 LIGHTING AND VENTILLATION					
2.1				Storage of Potentially Haz. Foods	4.2			✓	Advance Preparation	8.0 SANITARY FACILITIES					11.1				✓	Lighting	
2.2		✓		Frozen Storage	5.0 PERSONNEL					8.1				✓	Staff Washroom (s)	11.2				✓	Ventilation
2.3		✓		Refrigerated Storage Temperature	5.1			✓	Demonstrating Knowledge	8.2				✓	Public Washroom (s)	12.0 GENERAL					
2.4		✓		Refrigerated Storage Methods	5.2			✓	Employee Health	8.3				✓	Hand Washing Sink (s)	12.1				✓	License
2.5		✓		Refrigerated Storage Space	5.3			✓	Personal Hygiene Practices	8.4				✓	Utility Sink / Janitor Sink	12.2				✓	Rodents and Insects
2.6			✓	Dry Storage						8.5				✓	Staff Change Rooms	12.3					Other Infraction
3.0 FOOD PREPARATION					6.0 FOOD EQUIPMENT & UTENSILS					9.0 FLOORS, WALLS, CEILINGS											
3.1		✓		Thawing Methods	6.1			✓	Food Equipment- design, construction, installation and maintenance	9.1				✓	Floors- construction, maintenance						
3.2		✓		Cooking Methods	6.2			✓	Food Contact Surfaces	9.2				✓	Walls- construction, maintenance						
3.3		✓		Holding Methods	6.3			✓	Mechanical Dishwashing	9.3				✓	Ceilings- construction, maintenance						

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	✓			Protect stored disposable containers sa forks, knives	corrected - Now.
2.6	✓			Pitchers and other containers stored under hand washing sink - Not protected	corrected
2.6	✓			Ten bags must be stored protected.	Now ..
4.1	✓			Ten bags in serving cup must be protected, with sneeze guards & Tongs used.	most important
4.1	✓			Single dispensing units should be used for dispensing Napkins	

Green: Light yellow: Dark yellow: Light red: Dark red:
 Date of Inspection: 09/14/09 Re-Inspection Required: yes no
 If Yes, Date: _____