FOOD PREMISES INSPECTION FORM

Name of Premises: TCB Seafood Take out

Operator: TCB Seafood Take out

Address: 4120 Route 114, Hopewell Cape

Licence #: 01-02642

Type: ☐ Class 3   ☑ Class 4   ☐ Class 5

Category: ☐ Routine   ☐ Re-inspection   ☐ New Licence   ☐ Other

Water Supply: ☑ Private   ☐ Municipal

New Nouveau **Brunswick** C A N A D A

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 (Constructions 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		✓		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		✓		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

☑ Green
☐ Light Yellow   ☐ Dark Yellow
☐ Striped Red   ☐ Red

Date of Inspection: July 04, 2019

Re-inspection Required: ☐ Yes   ☑ No

If Yes, Date:

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

Food Premises Standard Operational Procedures

Version 6.0 January 2019 Replaces Version 5.1

01/2019