

FOOD PREMISES INSPECTION FORM

Name of Premises: Hotel Dieu St. Joseph
 Operator: JEAN-ANDRE
 License #: 32-00313
 Category: Routine Re-inspection New License Complaint CD Follow-up Inspection
 Water Supply: Private Municipal

Hotel Dieu St. Joseph
1450 RUE SAINT-JOSEPH
PERLIN-ANDREY, NB.



Item No.	N.O.	S	U	Item No.	N.O.	S	U	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			3.1				3.1	HELDING METHODS			7.0	FOOD EQUIPMENT AND UTENSILS			10.2	GENERAL			13.0	GENERAL			
1.1				3.4				7.1	COOLING METHODS			8.1	SANITARY FACILITIES			13.1	GENERAL			13.1	GENERAL			
1.2				3.5				7.2	RE-HEATING METHODS			9.2	FLOORS, WALLS AND CEILINGS			13.2	GENERAL			13.2	GENERAL			
1.3				3.6				7.3	HANDLING METHODS			10.0	FLOORS, WALLS AND CEILINGS			13.3	GENERAL			13.3	GENERAL			
2.0	FOOD STORAGE			4.0				7.4	FOOD DISPLAY AND SERVICE			10.1	FLOORS, WALLS AND CEILINGS			13.3	GENERAL			13.3	GENERAL			
2.1				4.1				7.5	DISPLAY METHODS															
2.2				4.2				8.0	ADVANCE PREPARATION															
2.3				4.4				8.1	RECORD KEEPING AND RECORDS															
2.4				5.1				8.2	RECORD KEEPING															
2.5				5.2				9.0	RECALL OF FOOD															
2.6				5.3				9.1																
2.7				6.0				9.2	DEMONSTRATING KNOWLEDGE															
3.0	FOOD PREPARATION AND HANDLING			6.1				10.0	EMPLOYEES HEALTH															
3.1				6.2				10.0	PERSONAL HYGIENE PRACTICES															
3.2				6.3				10.1																

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction

Item No. 8.2 ✓ MI MA CR CR Remarks: Food contact surface sanitizer to be mixed at 200ppm regularly Date for Posting: corrected

Green
 Light Yellow
 Striped Red
 Dark Yellow
 Red
 Date of Inspection: DEC 7/17
 Re-inspection Required: Yes No
 If Yes, Date: _____

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