FOOD PREMISES INSPECTION FORM

Name of Premises: Atlantic Superstore

Operator:

Address: 350 Connell Street Woodstock NB

Licence #: 31-00244

Type: ☐ Class 3 ☒ Class 4 ☐ Class 5

Category: ☒ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection

Water Supply: ☐ Private ☒ Municipal

New Nouveau Brunswick

Item No.	N.O.	S	U	
1.0	FOOD			
1.1		✓		Approved Source
1.2		✓		Purchasing and Receiving
1.3		✓		Acceptable Containers and Labeling
2.0	FOOD STORAGE			
2.1		✓		Storage of Potentially Hazardous Foods
2.2		✓		Frozen Storage
2.3		✓		Refrigerated Storage (Temperature)
2.4		✓		Refrigerated Storage (Methods)
2.5		✓		Refrigerated Storage (Space)
2.6		✓		Dry Storage
2.7		✓		Storage of Food for Staff
3.0	FOOD PREPARATION AND HANDLING			
3.1	✓			Thawing Methods
3.2		✓		Cooking Methods

Item No.	N.O.	S	U	
3.3		✓		Holding Methods
3.4		✓		Cooling Methods
3.5		✓		Re-heating Methods
3.6		✓		Handling Methods
4.0	FOOD DISPLAY AND SERVICE			
4.1		✓		Display Methods
4.2		✓		Advance Preparation
5.0	RECORD KEEPING AND RECALLS			
5.1		✓		Record Keeping
5.2	✓			Recall of Food
6.0	PERSONNEL			
6.1		✓		Demonstrating Knowledge
6.2		✓		Employee Health
6.3		✓		Personal Hygiene Practices

Item No.	N.O.	S	U	
7.0	FOOD EQUIPMENT AND UTENSILS			
7.1			X	Food Equipment (Design, Construction, Installation and Maintenance)
7.2		✓		Food Contact Surfaces
7.3		✓		Mechanical Dishwashing
7.4		✓		Manual Dishwashing
7.5		✓		Eating Utensils and Dishes
8.0	CLEANING AND SANITIZING			
8.1		✓		Cleaning and Sanitizing
8.2		✓		Detergents and Chemical Use and Storage
9.0	SANITARY FACILITIES			
9.1		✓		Washroom(s)
9.2		✓		Hand Washing Station(s)
10.0	FLOORS, WALLS AND CEILINGS			
10.1				Floors (Construction and Maintenance)

Item No.	N.O.	S	U	
10.2		✓		Walls (Construction and Maintenance)
10.3		✓		Ceilings (Constructions and Maintenance)
11.0	WATER SUPPLY AND WASTE DISPOSAL			
11.1		✓		Water (Quality and Quantity)
11.2		✓		Sewage Disposal
11.3		✓		Solid Waste Handling
12.0	LIGHTING AND VENTILATION			
12.1		✓		Lighting
12.2		✓		Ventilation
13.0	GENERAL			
13.1		✓		Licence
13.2				Rodent and Insect Control
13.3				Other Infractions/Hazards

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
7.1	x			Meat department - Cages on ceiling cooling fans in preparation room and cooler room needs to be cleaned.	48 Hrs
7.1	x			Protective cages on ceiling in Produce rooms needs to be cleaned.	48 Hrs.

☒ Green

☐ Light Yellow ☐ Dark Yellow

☐ Striped Red ☐ Red

December 11, 2017

Date of Inspection:

Re-inspection Required: ☐ Yes ☒ No

If Yes, Date:

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