

FOOD PREMISES INSPECTION FORM

Name of Premises: HILLTOP GRILL & BEVERAGE
 Operator: HILLTOP GRILL & BEVERAGE
 Address: 1034 PROSPECT ST., FREDERICTON

Licence #: 03-00209 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 Water Supply: Private Municipal



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		/		7.0	FOOD EQUIPMENT AND UTENSILS			10.2		/	
1.1		/		3.4		/		7.1		/		10.3		/	
1.2		/		3.5		/		7.2		/		11.0	WATER SUPPLY AND WASTE DISPOSAL		
1.3		/		3.6		/		7.3		/		11.1		/	
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4		/		11.2		/	
2.1		/		4.1		/		7.5		/		11.3		/	
2.2		/		4.2		/		8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
2.3		/		5.0	RECORD KEEPING AND RECALLS			8.1		/		12.1		/	
2.4		/		5.1	/			8.2		/		12.2		/	
2.5		/		5.2	/			9.0	SANITARY FACILITIES			13.0	GENERAL		
2.6		/		6.0	PERSONNEL			9.1		/		13.1		/	
2.7	/			6.1		/	/	9.2		/		13.2		/	
3.0	FOOD PREPARATION AND HANDLING			6.2		/	/	10.0	FLOORS, WALLS AND CEILINGS			13.3	/		
3.1		/		6.3		/	/	10.1		/					
3.2		/		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
6.1		/		Staff shall comply with the food handling procedures used by the licensee for cleaning / potentially hazardous foods. Use of rags for other than cleaning or hot holding of pans. Rag used to wipe edge of plate.	corrected
8.1		/		Wiping cloths shall be kept in sanitizing solution when not in use. Cloths left on food contact surfaces.	corrected
10.1	/			Floors shall be maintained in such a way as to be easily cleaned. Walk-in coolers in upstairs kitchen have floors which are damaged and no longer easily cleanable. Repair.	Next routine inspection

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: Feb 27, 2018
 If Yes, Date: