

# FOOD PREMISES INSPECTION FORM

Name of Premises: Hammond River Country Cafe  
 Operator: \_\_\_\_\_  
 Address: Quispamsis, Kings County

Licence #: 02-0394 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				3.3				7.0				10.2							
<b>FOOD</b>				Holding Methods				<b>FOOD EQUIPMENT AND UTENSILS</b>				Walls (Construction and Maintenance)							
1.1		<input checked="" type="checkbox"/>		3.4		<input checked="" type="checkbox"/>		7.1		<input checked="" type="checkbox"/>		10.3		<input checked="" type="checkbox"/>					
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)							
1.2		<input checked="" type="checkbox"/>		3.5		<input checked="" type="checkbox"/>		7.2		<input checked="" type="checkbox"/>		<b>WATER SUPPLY AND WASTE DISPOSAL</b>							
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)							
1.3		<input checked="" type="checkbox"/>		3.6		<input checked="" type="checkbox"/>		7.3		<input checked="" type="checkbox"/>		11.1		<input checked="" type="checkbox"/>					
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal							
2.0				4.0				7.4		<input checked="" type="checkbox"/>		11.2		<input checked="" type="checkbox"/>					
<b>FOOD STORAGE</b>				<b>FOOD DISPLAY AND SERVICE</b>				Manual Dishwashing				Solid Waste Handling							
2.1		<input checked="" type="checkbox"/>		4.1		<input checked="" type="checkbox"/>		7.5		<input checked="" type="checkbox"/>		11.3		<input checked="" type="checkbox"/>					
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				<b>LIGHTING AND VENTILATION</b>							
2.2		<input checked="" type="checkbox"/>		4.2		<input checked="" type="checkbox"/>		8.0				12.0							
Frozen Storage				Advance Preparation				<b>CLEANING AND SANITIZING</b>				Lighting							
2.3		<input checked="" type="checkbox"/>		5.0				8.1				12.1		<input checked="" type="checkbox"/>					
Refrigerated Storage (Temperature)				<b>RECORD KEEPING AND RECALLS</b>				Cleaning and Sanitizing				Ventilation							
2.4		<input checked="" type="checkbox"/>		5.1		<input checked="" type="checkbox"/>		8.2		<input checked="" type="checkbox"/>		12.2		<input checked="" type="checkbox"/>					
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				<b>GENERAL</b>							
2.5		<input checked="" type="checkbox"/>		5.2		<input checked="" type="checkbox"/>		9.0				13.0							
Refrigerated Storage (Space)				Recall of Food				<b>SANITARY FACILITIES</b>				Licence							
2.6		<input checked="" type="checkbox"/>		6.0				9.1				13.1		<input checked="" type="checkbox"/>					
Dry Storage				<b>PERSONNEL</b>				Washroom(s)				Rodent and Insect Control							
2.7		<input checked="" type="checkbox"/>		6.1		<input checked="" type="checkbox"/>		9.2		<input checked="" type="checkbox"/>		13.2		<input checked="" type="checkbox"/>					
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Other Infractions/Hazards							
3.0				6.2		<input checked="" type="checkbox"/>		10.0				13.3		<input checked="" type="checkbox"/>					
<b>FOOD PREPARATION AND HANDLING</b>				Employee Health				<b>FLOORS, WALLS AND CEILINGS</b>											
3.1		<input checked="" type="checkbox"/>		6.3		<input checked="" type="checkbox"/>		10.1		<input checked="" type="checkbox"/>									
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)											
3.2		<input checked="" type="checkbox"/>																	
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
8.1	<input checked="" type="checkbox"/>			Floor vent near dishwasher (in small room) and ceiling vent in washroom requires cleaning	Feb 17/2018
10.1	<input checked="" type="checkbox"/>			Floor piece that is lifting near walk in refrigerator requires repairs to facilitate effective cleaning and sanitizing	Feb 28/2018
9.1	<input checked="" type="checkbox"/>			Provide paper towel in a dispenser in staff washroom	Feb 28/2018
9.1	<input checked="" type="checkbox"/>			Post hand washing sign in staff washroom	Feb 28/2018
9.2	<input checked="" type="checkbox"/>			Post hand washing sign in kitchen handwashing sink	Feb 28/2018
10.2	<input checked="" type="checkbox"/>			locate the source of the discoloration of the wall in one of the bathrooms downstairs	March 14/2018
10.2	<input checked="" type="checkbox"/>			Wall requires to be cleaned	
10.2	<input checked="" type="checkbox"/>			Reeking paint and water stained base board under air conditioning unit in dining room.	March 14/2018
B.2		<input checked="" type="checkbox"/>		Repair wall and repaint area, Replace base board.	
				Observed Rodent droppings found in one cupboard. There shall not be any signs of rodents.	Corrected
7.4		<input checked="" type="checkbox"/>		Discard rodent droppings and clean and sanitize area	
				Manual dishwashing sanitizer was at 0ppm. Dishes/utensils must be washed, Rinse, Sanitized at proper concentrations 100ppm if using a chlorine solution then air dried	Corrected

<input checked="" type="checkbox"/> Light Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Green <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Red	Date of Inspection: <u>Feb 14/2018</u>	Re-inspection Required: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No If Yes, Date: <u>Feb 28/2018</u>
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