FOOD SERVICE ESTABLISHMENT INSPECTION FORM

New Nouveau Brunswick Health/Santé

Name of Establishment: Saint John Correctional Centre
Operator: Saint John Correctional Centre
Licence #: 02-00185
Address: 930 Old Black River Rd. Saint John

Type: ✓ Eating Establishment, ___ Bakery, ___ Catering Kitchen, ___ Mobile Canteen, ___ Institutional, ___ Vending Machine
Category: ✓ Routine, ___ Re-inspection, ___ Complaint, ___ New Facility, ___ Communicable Disease Follow-up inspection
Number of employees: 4 **Seating Capacity:** 175 **Water Supply:** Private ___ Municipal ✓

Item No.	N.O	S	U	Item
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 Haz. Foods
2.2		✓		Frozen Storage
2.3		✓		Refrigerated Storage Temperature
2.4			✓	Refrigerated Storage Methods
2.5		✓		Refrigerated Storage Space
2.6		✓		Dry Storage
3.0 FOOD PREPARATION				
3.1		✓		Thawing Methods
3.2		✓		Cooking Methods
3.3		✓		Holding Methods

Item No.	N.O	S	U	Item
3.4		✓		Cooling Methods
3.5		✓		Re-Heating Methods
3.6		✓		Handling Methods
4.0 FOOD DISPLAY / SERVICE				
4.1		✓		Display Methods
4.2		✓		Advance Preparation
5.0 PERSONNEL				
5.1				Demonstrating Knowledge
5.2		✓		Employee Health
5.3		✓		Personal Hygiene Practices
6.0 FOOD EQUIPMENT& UTENSILS				
6.1		✓		Food Equipment- design, construction, Installation and maintenance
6.2		✓	✓	Food Contact Surfaces
6.3		✓		Mechanical Dishwashing

Item No.	N.O	S	U	Item
6.4		✓		Manual Dish / Pot washing
6.5		✓		Eating Utensils / Dishes
7.0 CLEANING AND SANITIZING				
7.1				Cleaning Schedule Present
7.2		✓		Detergents and Chemicals use and storage
8.0 SANITARY FACILITIES				
8.1		✓		Staff Washroom (s)
8.2		✓		Public Washroom (s)
8.3		✓		Hand Washing Sink (s)
8.4		✓		Utility Sink / Janitor Sink
8.5		✓		Staff Change Rooms
9.0 FLOORS, WALLS, CEILINGS				
9.1			✓	Floors- construction, maintenance
9.2		✓		Walls- construction, maintenance
9.3		✓		Ceilings- construction, maintenance

Item No.	N.O	S	U	Item
10.0 WATER SUPPLY- WASTE DISPOSAL				
10.1		✓		Water- Quality, quantity
10.2		✓		Sewage Disposal
10.3		✓		Solid Waste Handling
11.0 LIGHTING AND VENTILLATION				
11.1		✓		Lighting
11.2		✓		Ventilation
12.0 GENERAL				
12.1		✓		License
12.2		✓		Rodents and Insects
12.3				Other Infraction
		✓		

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
6.4		X		Do not store any raw foods above cooked in cooler (walkin) - carried out	Immediate
9.1	✓	✓		Floor in walkin freezer - keep any spillage/residue cleaned up from floor area -	"
				Bulldown under shelves	
9.1	✓	✓		Do not let any food spillage accumulate on space room floor -	"
				could cause rodent problem	
6.2	✓	✓		Shelving in dry storage area should be reprinted	ASAP
6.2	✓	✓		Replace broken arborite table top in tray room	ASAP

Green: X Light yellow: ___, Dark yellow: ___ Light red: ___, Dark red: ___	Date of Inspection: Oct 13/09	Re-Inspection Required: yes ___ no X If Yes, Date: ___