FOOD PREMISES INSPECTION FORM

Name of Premises: Patty's Take Out
Operator:
Address: 2775 RTE 108 New Denmark, NB

Licence #: 32-00342 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

No.		N.O.	S	U		No.		N.O.	S	U		No.		N.O.	S	U	
1.0	FOOD					3.3			✓		Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS					10.2			✓		Walls (Construction and Maintenance)
1.1			✓		Approved Source	3.4			✓		Cooling Methods	7.1				✓	Food Equipment (Design, Construction, Installation and Maintenance)	10.3			✓		Ceilings (Constructions and Maintenance)
1.2			✓		Purchasing and Receiving	3.5			✓		Re-heating Methods	7.2				✓	Food Contact Surfaces	11.0	WATER SUPPLY AND WASTE DISPOSAL			
1.3			✓		Acceptable Containers and Labeling	3.6			✓		Handling Methods	7.3				✓	Mechanical Dishwashing	11.1			✓		Water (Quality and Quantity)
2.0	FOOD STORAGE					4.0	FOOD DISPLAY AND SERVICE					7.4				✓	Manual Dishwashing	11.2			✓		Sewage Disposal
2.1			✓		Storage of Potentially Hazardous Foods	4.1			✓		Display Methods	7.5				✓	Eating Utensils and Dishes	11.3			✓		Solid Waste Handling
2.2			✓		Frozen Storage	4.2			✓		Advance Preparation	8.0	CLEANING AND SANITIZING					12.0	LIGHTING AND VENTILATION			
2.3			✓		Refrigerated Storage (Temperature)	5.0	RECORD KEEPING AND RECALLS					8.1				✓	Cleaning and Sanitizing	12.1			✓		Lighting
2.4			✓		Refrigerated Storage (Methods)	6.1			✓		Record Keeping	8.2				✓	Detergents and Chemical Use and Storage	12.2			✓		Ventilation
2.5			✓		Refrigerated Storage (Space)	5.2			✓		Recall of Food	9.0	SANITARY FACILITIES					13.0	GENERAL			
2.6			✓		Dry Storage	6.0	PERSONNEL					9.1				✓	Washroom(s)	13.1			✓		Licence
2.7			✓		Storage of Food for Staff	6.1			✓		Demonstrating Knowledge	9.2				✓	Hand Washing Station(s)	13.2			✓		Rodent and Insect Control
3.0	FOOD PREPARATION AND HANDLING					6.2			✓		Employee Health	10.0	FLOORS, WALLS AND CEILINGS					13.3					Other Infractions/Hazards
3.1			✓		Thawing Methods	6.3			✓		Personal Hygiene Practices	10.1				✓	Floors (Construction and Maintenance)						
3.2					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
				No violations found ☺	

☑ Green
☐ Light Yellow ☐ Dark Yellow
☐ Striped Red ☐ Red

Aug 16 17
Date of Inspection:

Re-inspection Required: ☐ Yes ☑ No
If Yes, Date:

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

03/2012