

FOOD PREMISES INSPECTION FORM



Name of Premises: Comptoir Lunch
 Operator: Entreprise Mc Graw
 Address: 175 ch. du Couvent
Bouchette, MB

Licence #: 11-00019
 Type: ☐ Class 3 ☒ Class 4 ☐ Class 5
 Category: ☒ Routine ☐ Re-inspection ☐ New Licence ☐ Other
 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			X	Holding Methods	7.0				FOOD EQUIPMENT AND UTENSILS	10.2			X	Walls (Construction and Maintenance)
1.1		✓		Approved Source	3.4			X	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			X	Refrigerated Storage (Temperature)	5.0				RECORD KEEPING AND RECALLS	8.1		✓		Cleaning and Sanitizing	12.1		✓		Lighting
2.4			X	Refrigerated Storage (Methods)	5.1		N/A		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		✓	X	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			X	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
2.3	X			Temperatures are not being recorded twice daily. Temperatures must be recorded at least twice per day to ensure equipment is working properly.	immediately.
2.4		X		Raw hamburger patties were stored in buckets on rack above salad dressing. corrected. All raw hazardous foods must be stored below cooked or ready to eat foods in order to prevent cross contamination.	
3.3			X	Raw roast was at 26°C on the counter during the time of inspection. Raw hazardous foods must be kept below 4°C/40°F in order to prevent contamination. Meat was discarded	corrected.
3.4			X	Soup was at 36°C during the time of inspection. Foods must be cooled rapidly from 60°C or higher to 20°C within 2hrs and then from 20°C to 4°C within 4hrs. Soup was discarded.	corrected.
9.2		X		Handwashing sink must be kept clear at all times and used for handwashing only. Sink was cleared.	immediately corrected.

☒ Green
☐ Light Yellow
☐ Striped Red
☐ Dark Yellow
☐ Red

Date of Inspection: Nov. 6/19
 Re-inspection Required: ☐ Yes ☒ No
 If Yes, Date: _____

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

☐ CD Follow-up Inspection

New Brunswick
Nouveau Brunswick