						FO	OD P	REI	MISES INSPECTION	FORM								ñ
Name of Pr	emises:		Compt	oir Lunch					Licence #:	11-00	2019	7						New Nouveau
	_	shr		Mc Gran	85							/						Brunswick
Operator:		-	prise		_			-	Type:	Class 3		Cla	ass 4	Class 5				CANADA
Address:	113	5	Ch. a	u Couvent		- Land			Category:	Routine		Re	-insped	ction New Licence	Other			CANADA
	B	DUC	touche	, MB					Water Supply:	Private		Mu	inicipal					
Item N.O.	S	U			Item	N.O.	S	U		Iten	n NG	. s	U		Item	N.O.	S U	
NO.		<u> </u>			No.	N.O.	3	0		No.					No.	N.O.	S	
1.0 FOO)D	T	100000000000000000000000000000000000000		3.3		1 - 1 2	X	Holding Methods	7.0	FO	DD EQUI	PMENT	AND UTENSILS	10.2		X	Walls (Construction and Maintenance)
1.1		G ₁₁	Approved Sou		3.4			X	Cooling Methods	7.1		~		Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2			Purchasing ar		3.5		/		Re-heating Methods	7.2	200000	V		Food Contact Surfaces	11.0	WATE	R SUPPLY AN	ND WASTE DISPOSAL
1.3			Acceptable Co	ontainers and Labeling	3.6		/	1	Handling Methods	7.3		V	1	Mechanical Dishwashing	11.1			Water (Quality and Quantity)
	D STORAG	jĘ			4.0	FOOD	DISPLA	AY ANI	SERVICE	7.4		4	-	Manual Dishwashing	11.2	72.50		Sewage Disposal
2.1		_		tentially Hazardous Foods	4.1		/		Display Methods	7.5			1_	Eating Utensils and Dishes	11.3	111/65		Solid Waste Handling
2.2	~		Frozen Storag		4.2		1/	1	Advance Preparation	8.0	CLI	EANING A	AND SA	ANITIZING	12.0	LIGHT	ING AND VEN	T
2.3		X	Refrigerated S	Storage (Temperature)	5.0	RECO	RD KEE	PING	AND RECALLS	8.1		V	1	Cleaning and Sanitizing	12.1			Lighting
2.4		X	Refrigerated S	Storage (Methods)	5.1		NIA		Record Keeping	8.2		V		Detergents and Chemical Use and Storage	12.2			Ventilation
2.5			Refrigerated S	Storage (Space)	5.2			1 18	Recall of Food	9.0	SA	NITARY F	ACILIT	TES	13.0	GENE	RAL	
2.6	Mode	X	Dry Storage		6.0	PERS	ONNEL			9.1		V		Washroom(s)	13.1			Licence
2.7			Storage of Fo		6.1	5 4 5	/		Demonstrating Knowledge	9.2			X	Hand Washing Station(s)	13.2			Rodent and Insect Control
	D PREPAR	RATIO	N AND HANDL		6.2		V		Employee Health	10.0) FLO	ORS, W	ALLS A	AND CEILINGS	13.3	7 19 19 19		Other Infractions/Hazards
3.1			Thawing Meth		6.3		/		Personal Hygiene Practices	10.		V		Floors (Construction and Maintenance)		1 1 1 1 1 2		
3.2			Cooking Meth	NAMES AND ADDRESS OF THE PARTY	N.O	- Not Obs	erved; S	S – Sat	isfactory; U – Unsatisfactory; MI	- Minor Infrac	tion; MA	– Major I	nfractio	on; CR – Critical Infraction				
Item No.	MI	M	IA CR	Remarks														ate for Correction
2.3	X			Temperature	5 0	ere n	ot i	beir	na recorded to	lice de	ailu	TU	na	uratures must	be	Ma	reled	immediately.
	E			at least to	ire	ner	da		to ensure ea	wone	at	15 1	dor	King properly.		V.		
2.4	100		1/	Part board	ice	per	16	9	16 cerbia c seg	upita	V	4	101	round brokering.	. / /	1	;	
0.7		-	X	Kan namb	urgi	up	atti	es	Were STOYED	IN DU	une	10	on	rack above sa	uad	arc	55/19	corrected.
			- 24	All raw haze	ralo	rus t	ood	5 M	nust be stored	bulow	CO	SKed	1 or	ready to eat for	ds 1.	201	der	
				to prevent	ros	SS CA	nto	ni	nation.			1,27,20			7.		4	45,00
3.3			1							12/11	d	and the same	1/	la tian al	6:		2,1	the second of
0.0			X											he time of inspe			aw	corrected.
			1000	nazardous	100	ds n	nus	st k	se kept belon	(4°C	140	FIM	OY	ider to prevent a	onto	wir	ration	
			5 6 6	Meat was	disi	card	11										Y 191	
3,4		10	X	and the second s				1	ing the time	al in a	mach	200	E	oods must be a	2010	1 00	nide	an realed
017		+		Joup nas	ai	100	0	ucr	ing the wire	9 110	peci			sous must be a	10 lec			corrected.
			*	from 60°C	or	nigh	er	10	20°C Within	2hrs	and	1 th	un	from 20°C to 4	100	WITH	110 4h	15.
	in the			Soup was a	ista	raid	1											
9.2	10 52		1/	Headwachia	a Si	nv n	nist	4 6	Kest aless of	alltin	1	001	110	d for handwashi	tina	nole.		immediate
110			X	Mana Nashina	1 211	11 /1	IUST	De	rupi cuar at	all un	rus.	ana	MA	U TOY MUSHASAT	ng o	my.		HHH uchaley
P. White	1			SINK Was &	uar	Ccl.			Water and the same		S	1						corrected.
	Gr	een					1	Re-in	nspection	/								
Light Ye	llow		☐ Dark Y	ellow Nov. 6	119				ired:	0								
				7101.0						X								
Striped			Red			ection:		If Ye	s, Date:									
1	Vhite - Off	fice: Y	rellow - Oper	rator; Blue - Copy for Po	stina													01/2019

FOOD PREMISES INSPECTION FORM

	Category:	Routine	☐ Re-inspection	☐ New Licence	☐ Complaint	
Address: 175 Ch. du Couvent Bouctouche, MB						Inspection

Brunswick

Item No.	MI	MA	CR	Remarks	Date for Correction
2.6	X			Sides of counters are in barewood condition and are not smooth and easily chanable. This must be repaired. There was a hole in the wall in the kitchen. Hole must be fixed in order for it	next routine is
17		Kir i		chanable. This must be repaired.	
10,2	X			there was a hole in the wall in the kitchen. Hole must be fixed in order for it	next pretine ins
17		B. Low		to be smooth, non absorbent & easily cleanable.	
		7.	(stant		
			194		
			1		
Section 1	1 .	4			
The sale	4				
16.0					
			345		
	9				
					War and the second
		5.			
	1 60		Ž.		
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7 7					20.2
	. /		114		
	Gre			Nov 1.119 Re-inspection Yes No	
Light Yell			Yellow	rvor, of the required.	184 M
Striped R	ed	Red		Date of Inspection: If Yes, Date:	