

## FOOD PREMISES INSPECTION FORM

Name of Premises: T-Bar Restaurant Inc.  
 Operator: \_\_\_\_\_  
 Address: 996 Chemin Val D'Amour  
Arthursville, NB

Licence #: 05-00148 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			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1		✓		3.4		✓		7.1		✓		10.3		✓	
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2		✓		3.5		✓		7.2		✓		11.0 WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3		✓		3.6		✓		7.3		✓		11.1			✓
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0		✓		4.0		✓		7.4		✓		11.2		✓	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1		✓		4.1		✓		7.5		✓		11.3		✓	
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				LIGHTING AND VENTILATION			
2.2		✓		4.2		✓		8.0		✓		12.0		✓	
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				Lighting			
2.3		✓		5.0		✓		8.1		✓		12.1		✓	
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Ventilation			
2.4		✓		5.1				8.2		✓		12.2		✓	
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				GENERAL			
2.5		✓		5.2				9.0		✓		13.0		✓	
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				Licence			
2.6		✓		6.0		✓		9.1		✓		13.1		✓	
Dry Storage				PERSONNEL				Washroom(s)				Rodent and Insect Control			
2.7		✓		6.1		✓		9.2		✓		13.2		✓	
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Other Infractions/Hazards			
3.0		✓		6.2		✓		10.0		✓		13.3		✓	
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS							
3.1		✓		6.3		✓		10.1		✓		Floors (Construction and Maintenance)			
Thawing Methods				Personal Hygiene Practices											
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
				*Infraction 2.3, 3.3 & 6.1 were corrected.	
11.1	✓			Pitcher can not be left in ice machine.	Immediate ✓

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Date of Inspection: <u>November 9, 2017</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date: _____	Received by: _____	Inspector Signature: _____
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