## **FOOD PREMISES INSPECTION FORM**

- Oper Addr	e of Pre ator: ess:		30 Rt 480, Havelock						Licence #: D2 - D1 & 49 Type: Class 3 D Class 4 Class 5  Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection Water Supply: Private D Municipal									Brunswick	
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		Holding Methods			7.0	FOODE	QUIPME	ENT A	ND UTENSILS	10.2		<u>,                                    </u>	Walls (Construction and Maintenance)
1.1		>	A	oproved :	Source	3.4	~		Cooling Methods		7.1		V		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		,	Ceilings (Constructions and Maintenance)
1.2		~	Pi	Purchasing and Receiving		3.5	~		Re-heating Methods		7.2				Food Contact Surfaces	11.0	WATER S	UPPLY A	ND WASTE DISPOSAL
1.3				cceptable	e 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 AN			7.4		7		Manual Dishwashing	11.2	7		Sewage Disposal
2.1				orage of Potentially Hazardous Foods		4.1	<u> </u>		Display Methods		7.5		<u> </u>		Eating Utensils and Dishes	11.3		,	Solid Waste Handling
2.2				Frozen Storage		4.2			Advance Preparation		8.0	CLEAN	NG AND	· · · · · · · · ·		12.0	LIGHTING	AND VEN	NTILATION
2.3				Refrigerated Storage (Temperature)				RD KEEPING	KEEPING AND RECALLS		8.1		<u> </u>		Cleaning and Sanitizing	12.1			Lighting
2.4		2	Refrigerated Storage (Methods)			5.1	<u> </u>		Record Keeping		8.2		\ \		Detergents and Chemical Use and Storage	12.2		,	Ventilation
2.5		~	Refrigerated Storage (Space)		5.2		L <u>-</u>	Recall of Food		9.0	SANITA	SANITARY FACILITIES			13.0	GENERAL			
2.6		<b>\</b>		ry Storag	· · · · · · · · · · · · · · · · · · ·	6.0	PERSO	7-36	T		9.1				Washroom(s)	13.1		,	Licence
3.0	F005	DDCDAF			Food for Staff	6.1		<u> </u>	Demonstrating Knowled	dge	9.2		<u> </u>		Hand Washing Station(s)	13.2			Rodent and Insect Control
3.1	FOOD PREPARATION					6.2		\ <u>\</u>	Employee Health	41	10.0	FLOORS	S, WALL		D CEILINGS	13.3	<u> </u>	-	Other Infractions/Hazards
3.2		$\overline{}$	Thawing Methods 6.3 Personal Hygiene Practices 10.1 Floors (Construction and Maintenance)  Cooking Methods  N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical																
1ten	No. 2	MI	MA	CR	cutting boo	vds	~	teur	be clean		arks	plac	ગવ	; 1	Forange color;	ng	4001	',	Date for Correction  Immediately
10		×			Floors nece	} +	<b>-</b> b	، <i>د</i> ل	raned in	hard t		12ª C	<u>L</u>	<b>a</b> ,	<b>L A</b> .				Immediately Immediately
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Green  Light Yellow  Dark Yellow  Date of Inspection:  Re-inspection Required:  Required:									¹	4									
	hen ve	<u> </u>	ivea		Date of mapeut			. v3, Date.											