FOOD PREMISES INSPECTION FORM

Name	e of Prer	nises:	<u>(</u>	Grand Falls Buffet King						Licence #: <u>04-009</u> 2		T	ype:	□с	lass 3 🗹 Class 4 🔲 Class 5	Class 4			Ď
		238 MADAWOSKA ROND								Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection								n	Brunswick
Addr	ess:	238 madowaska Ronal								Water Supply: Private Municipal									Brunswick
Guard Palls.																			
item No.	N.O.	s	U			Item No.	N.O.	s	U		tem No.	N.O.	8	U		Item No.	N.O.	8 0	
1.0	FOOD		\$=9;125;#V#n		insergiogenia pode Berlie Alikerbie	3.3		<u> </u>			7.0	FOOD E	QUIPM	IENT A	IND UTENSILS	10.2		1	Walls (Construction and Maintenance)
1.1		~		Approved Source		3.4		Cooling Methods		Cooling Methods	7.1	Food Equipment (Design, Construction, Installation and Maintenance)		10.3		4	Ceilings (Constructions and Maintenance)		
1.2		V		Purchasing and Receiving		3.5		4			7.2		ا		Food Contact Surfaces	11.0	WATER	SUPPLY AN	ID WASTE DISPOSAL
1.3				Acceptable Containers and Labeling		3.6		<u></u>			7.3	اسا			Mechanical Dishwashing	11.1		 	Water (Quality and Quantity)
2,0	FOOD:	FOOD STORAGE				4.0	FOOD		AND	A CONTRACT OF THE PROPERTY OF	7.4		4		Manual Dishwashing	11.2		1	Sewage Disposal
2.1		— V 			Potentially Hazardous Foods	4.1	ļ	10			7.5	Eating Utensils and Dishes		11.3			Solid Waste Handling		
2.2		~	I TOTAL TOTA		4.2		16			8.0 CLEANING AND SANITIZING		The state of the s	12.0	LIGHTI	LIGHTING AND VENTILATION				
2.3	ļ	V		Refrigerate	d Storage (Temperature)	5.0	RECO	RD KEEP	ING A	AND RECALLS	8.1		<u>لم</u>		Cleaning and Sanitizing	12.1			Lighting
2.4		V		Refrigerate	d Storage (Methods)	5.1	<u></u>			Record Keeping	8.2		/		Detergents and Chemical Use and Storage	12.2		/	Ventilation
2.5			X	Refrigerated Storage (Space)		5.2					9.0	SANITA	ARY FACILITIES		13.0	GENER	RAL		
2.6		~		Dry Storage		6.0	PERSO	DNNEL			9.1		<u> </u>		Washroom(s)	13.1		4	Licence
2.7	L	L			Food for Staff	6.1		L			9.2			×	Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD		RATION	AND HAN		6.2		<u></u>			10.0	FLOOR	and the second	LS AN	ID CEILINGS	13.3			Other Infractions/Hazards
3.1		<u>ب</u>		Thawing M		6.3		V			10.1		<u> </u>		Floors (Construction and Maintenance)	لختدنا	L		
3.2 Cooking Methods N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction																			
Item	i No.	MI.	MA	CR		HERENET.				Remari	tks .						AL.		Date for Correction
2.	5	X			Coolers Lung	ılkı	N. 1	Russi	•4 -	regarder Cleaning Si	hel	1100	Anal	· W	alls vuds cleaning				1 week
9,2			×		Hardenach	CJa	k.	100		to be kept Accessible	- L	Lali	1 1	1000	Fac Frank Hand	4.0			(uncerted wt
			 		Do Not Course	- Sh	~	Boxes ON Or NEAR HAND WASh.					300	12	- Prevent cross um h	54 5 W	Lo		inspertion
/1.	3	X			Service Bre										lunk				
7.1		×				Make sure Monard Dish anshing is with-Ruse-Sparitized 100 ppm chlorine. (Discuss with own) converted not the										conatel At INSD.			
$\frac{1}{2}$	'	X			P. I Sure M	\ mwv	W	UISM	\mathcal{L}	The state of the s	ie -	2 1		11.	100 ppm chlorine	1002	ש (לטיו	171 Carry	
	-	~	+		Replace Fix equipment that is Broken or in Bad Condition. France / Strains /week														
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			+												<u> </u>				
Green Re-inspection																			
Poguired: Yes Mo											i								
					2020-02-1			•											
Striped Red Date of Inspection: If Yes, Date:																			
					-														