

FOOD SERVICE ESTABLISHMENT INSPECTION FORM



Name of Establishment: Saint John Marina LTD Type: Eating Establishment, Bakery, Catering Kitchen, Mobile Canteen, Institutional, Vending Machine
 Operator: Saint John Marina LTD
 Licence #: 02-00184 Category: Routine, Re-inspection, Complaint, New Facility, Communicable Disease Follow-up inspection
 Address: 2050 Westfield Rd Number of employees: Seating Capacity: 425 Water Supply: Private Municipal

Item No.	N.O	S	U	Item	Item No.	N.O	S	U	Item	Item No.	N.O	S	U	Item	Item No.	N.O	S	U	Item
1.0 FOOD					3.4				Cooling Methods	6.4				Manual Dish / Pot washing	10.0 WATER SUPPLY- WASTE DISPOSAL				
1.1				Approved Source	3.5				Re-Heating Methods	6.5				Eating Utensils / Dishes	10.1				Water- Quality, quantity
1.2				Purchasing and Receiving	3.6				Handling Methods	7.0 CLEANING AND SANITIZING					10.2				Sewage Disposal
1.3		<input checked="" type="checkbox"/>		Acceptable Containers and Labeling	4.0 FOOD DISPLAY / SERVICE					7.1				Cleaning Schedule Present	10.3				Solid Waste Handling
2.0 FOOD STORAGE					4.1				Display Methods	7.2				Detergents and Chemicals use and storage	11.0 LIGHTING AND VENTILLATION				
2.1				Storage of Potentially Haz. Foods	4.2				Advance Preparation	8.0 SANITARY FACILITIES					11.1				<input checked="" type="checkbox"/> Lighting
2.2				Frozen Storage	5.0 PERSONNEL					8.1				Staff Washroom (s)	11.2				Ventilation
2.3				Refrigerated Storage Temperature	5.1				Demonstrating Knowledge	8.2				Public Washroom (s)	12.0 GENERAL				
2.4		<input checked="" type="checkbox"/>		Refrigerated Storage Methods	5.2				Employee Health	8.3		<input checked="" type="checkbox"/>		Hand Washing Sink (s)	12.1				License
2.5				Refrigerated Storage Space	5.3				Personal Hygiene Practices	8.4				Utility Sink / Janitor Sink	12.2				Rodents and Insects
2.6				Dry Storage						8.5				Staff Change Rooms	12.3				Other Infraction
3.0 FOOD PREPARATION					6.0 FOOD EQUIPMENT & UTENSILS					9.0 FLOORS, WALLS, CEILINGS									
3.1				Thawing Methods	6.1				Food Equipment- design, construction, installation and maintenance	9.1				Floors- construction, maintenance					
3.2				Cooking Methods	6.2				Food Contact Surfaces	9.2				Walls- construction, maintenance					
3.3				Holding Methods	6.3				Mechanical Dishwashing	9.3				Ceilings- construction, maintenance					

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
11.1		<input checked="" type="checkbox"/>		kitchen requires light covers.	next inspection

Green: Light yellow: , Dark yellow:
 Light red: , Dark red:

Date of Inspection: September 10, 2009 Re-Inspection Required: yes no
 If Yes, Date: