FOOD PREMISES INSPECTION FORM

Name of Premises: _Buffet Express_

Operator: _____

Address: _816 Main St, Fredericton_

Licence #: _03-0153_   Type: ☐ Class 3 ☒ Class 4 ☐ Class 5

Category: ☐ Routine ☐ Re-inspection ☒ New Licence ☐ Complaint ☐ CD Follow-up Inspection

Water Supply: ☐ Private ☒ Municipal

New Brunswick / Nouveau 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				FOOD EQUIPMENT AND UTENSILS	10.2		✓		Walls (Construction and Maintenance)
1.1	✓			Approved Source	3.4		✓		Cooling Methods	7.1		✓		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		✓		Ceilings (Constructions and Maintenance)
1.2	✓			Purchasing and Receiving	3.5		✓		Re-heating Methods	7.2		✓		Food Contact Surfaces	11.0				WATER SUPPLY AND WASTE DISPOSAL
1.3	✓			Acceptable 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 AND SERVICE	7.4		✓		Manual Dishwashing	11.2		✓		Sewage Disposal
2.1	✓			Storage of Potentially Hazardous Foods	4.1		✓		Display Methods	7.5		✓		Eating Utensils and Dishes	11.3		✓		Solid Waste Handling
2.2	✓			Frozen Storage	4.2		✓		Advance Preparation	8.0				CLEANING AND SANITIZING	12.0				LIGHTING AND VENTILATION
2.3	✓			Refrigerated Storage (Temperature)	5.0				RECORD KEEPING AND RECALLS	8.1		✓		Cleaning and Sanitizing	12.1		✓		Lighting
2.4	✓			Refrigerated Storage (Methods)	5.1	✓			Record Keeping	8.2		✓		Detergents and Chemical Use and Storage	12.2		✓		Ventilation
2.5	✓			Refrigerated Storage (Space)	5.2	✓			Recall of Food	9.0				SANITARY FACILITIES	13.0				GENERAL
2.6	✓			Dry Storage	6.0				PERSONNEL	9.1		✓		Washroom(s)	13.1		✓		Licence
2.7	✓			Storage of Food for Staff	6.1		✓		Demonstrating Knowledge	9.2		✓		Hand Washing Station(s)	13.2		✓		Rodent and Insect Control
3.0				FOOD PREPARATION AND HANDLING	6.2		✓		Employee Health	10.0				FLOORS, WALLS AND CEILINGS	13.3		✓		Other Infractions/Hazards
3.1	✓			Thawing Methods	6.3		✓		Personal Hygiene Practices	10.1		✓		Floors (Construction and Maintenance)					
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
				No deficiencies observed during inspection.	
				Recommended for licensing.	

☒ Green
☐ Light Yellow ☐ Dark Yellow
☐ Striped Red ☐ Red

Date of Inspection: _Dec 9 2019_

Re-Inspection Required: ☐ Yes ☒ No

If Yes, Date: _____

White – Office; Yellow – Operator; Blue – Copy for Posting

03/2012