

FOOD PREMISES INSPECTION FORM

Name of Premises: Arcoosook Valley Country Club
 Address: 691 Brown Road Four Falls
New Brunswick

Licence #: 04-00128 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 Water Supply: Private Municipal



FOOD			FOOD EQUIPMENT AND UTENSILS								
1.1	<input checked="" type="checkbox"/>	Approved Source	3.3	<input checked="" type="checkbox"/>	Holding Methods	7.1	<input checked="" type="checkbox"/>	Food Equipment (Design, Construction, Installation and Maintenance)	10.2	<input checked="" type="checkbox"/>	Walls (Construction and Maintenance)
1.2	<input checked="" type="checkbox"/>	Purchasing and Receiving	3.4	<input checked="" type="checkbox"/>	Cooling Methods	7.2	<input checked="" type="checkbox"/>	Food Contact Surfaces	10.3	<input checked="" type="checkbox"/>	Ceilings (Construction and Maintenance)
1.3	<input checked="" type="checkbox"/>	Acceptable Containers and Labeling	3.5	<input checked="" type="checkbox"/>	Re-heating Methods	7.3	<input checked="" type="checkbox"/>	Mechanical Dishwashing	11.0	<input checked="" type="checkbox"/>	Water Supply and Waste Disposal
FOOD STORAGE			FOOD DISPLAY AND SERVICE			CLEANING AND SANITIZING			GENERAL		
2.1	<input checked="" type="checkbox"/>	Storage of Potentially Hazardous Foods	4.1	<input checked="" type="checkbox"/>	Display Methods	8.1	<input checked="" type="checkbox"/>	Cleaning and Sanitizing	12.0	<input checked="" type="checkbox"/>	Lighting
2.2	<input checked="" type="checkbox"/>	Frozen Storage	4.2	<input checked="" type="checkbox"/>	Advance Preparation	8.2	<input checked="" type="checkbox"/>	Detergents and Chemical Use and Storage	12.1	<input checked="" type="checkbox"/>	Ventilation
2.3	<input checked="" type="checkbox"/>	Refrigerated Storage (Temperature)	4.3	<input checked="" type="checkbox"/>	Record Keeping	9.1	<input checked="" type="checkbox"/>	Washroom(s)	13.0	<input checked="" type="checkbox"/>	Licence
2.4	<input checked="" type="checkbox"/>	Refrigerated Storage (Methods)	4.4	<input checked="" type="checkbox"/>	Recall of Food	9.2	<input checked="" type="checkbox"/>	Hand Washing Station(s)	13.1	<input checked="" type="checkbox"/>	Rodent and Insect Control
2.5	<input checked="" type="checkbox"/>	Refrigerated Storage (Space)	4.5	<input checked="" type="checkbox"/>	Demonstrating Knowledge	10.0	<input checked="" type="checkbox"/>	Floors (Construction and Maintenance)	13.2	<input checked="" type="checkbox"/>	Other Infractions/Hazards
2.6	<input checked="" type="checkbox"/>	Dry Storage	4.6	<input checked="" type="checkbox"/>	Employee Health	10.1	<input checked="" type="checkbox"/>				
2.7	<input checked="" type="checkbox"/>	Storage of Food for Staff	4.7	<input checked="" type="checkbox"/>	Personal Hygiene Practices						

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction

11.1	<input checked="" type="checkbox"/>		Provide a water sample prior to opening in spring of 2018 - microbiological sample U.V light system still in working order.	May 2018
			* End of Season October 2017	

<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>2017-10-03</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:
--	---------------------------------------	--