

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Ahmet's Your Independent Grocer  
 Operator: \_\_\_\_\_  
 Address: 791 Route 776, Grand Manan

Licence #: 02-03000 Type:  Class 3  Class 4  Class 5  
 Category:  Routine  Re-inspection  New Licence  Complaint  CD Follow-up Inspection  
 Water Supply:  Private  Municipal



Item No.	NO	S	U	Item No.	NO	S	U	Item No.	NO	S	U	Item No.	NO	S	U
1.0				3.3		✓		7.0				10.2		✓	
	FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)		
1.1	✓	✓		3.4		✓		7.1			✓	10.3		✓	
	Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Construction and Maintenance)		
1.2	✓	✓		3.5		✓		7.2			✓	11.0		✓	
	Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				WATER SUPPLY AND WASTE DISPOSAL		
1.3	✓	✓		3.6		✓		7.3		✓	✓	11.1		✓	
	Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)		
2.0				4.0		✓		7.4		✓	✓	11.2		✓	
	FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Sewage Disposal		
2.1	✓	✓		4.1		✓		7.5		✓	✓	11.3		✓	
	Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling		
2.2	✓	✓		4.2		✓		8.0			✓	12.0		✓	
	Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				LIGHTING AND VENTILATION		
2.3	✓	✓		5.0		✓		8.1			✓	12.1		✓	
	Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Lighting		
2.4	✓	✓		5.1		✓		8.2		✓	✓	12.2		✓	
	Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation		
2.5	✓	✓		5.2		✓		9.0			✓	13.0		✓	
	Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				GENERAL		
2.6	✓	✓		6.0		✓		9.1		✓	✓	13.1		✓	
	Dry Storage				PERSONNEL				Washroom(s)				Licence		
2.7	✓	✓		6.1		✓		9.2		✓	✓	13.2		✓	
	Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control		
3.0				6.2		✓		10.0			✓	13.3		✓	
	FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards		
3.1	✓	✓		6.3		✓		10.1		✓	✓				
	Thawing Methods				Personal Hygiene Practices				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.	NO	S	U	Remarks	Date for Correction
8.1	✓			Fan in walk-in produce cooler, meat cooler, butcher shop require cleaning due to dust build-up	next routine insp.
8.1	✓			Egg display cooler requires cleaning beneath the grates.	ASAP
12.2	✓			Ventilator grate over grill requires degreasing.	ASAP
7.1	✓			Remove or replace shelves (below pizza oven). Shelf is beginning to bow & show wear & tear.	next routine insp.
				non-compliances 7.5, 8.1, 10.2, 12.1 have been corrected.	

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 If Yes, Date: \_\_\_\_\_

Date of Inspection: March 27/18

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 HEALTH PH INSPECTION  
 03/28/2018 09:18 506-466-7308