FOOD PREMISES INSPECTION FORM

Name of Premises: Smoke's Poutinerie
Operator:
Address: 99 York St Fredericton NB

Licence #: 03-01632 **Type:** ☐ Class 3 ☑ Class 4 ☐ Class 5
Category: ☐ Routine ☑ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection
Water Supply: ☐ Private ☑ Municipal

New 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
				All infractions from previous inspection were corrected	

☑ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

Jan 28 2021
Date of Inspection:

Re-inspection Required: ☐ Yes ☑ No
If Yes, Date:

Inspector Signature:

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