

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Clark Care Home  
 Operator: \_\_\_\_\_  
 Address: 294 Edward St  
Miramichi, NB

Licence #: 07-0078  
 Type:  Class 3  Class 3 WH  Class 4  Class 5  
 Additional Info:  PM  TE  Catering  
 Category:  Routine  Re-inspection  New Licence  Other  
 Water Supply:  Private  Municipal



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				<b>FOOD</b>	3.3		/		Holding Methods	7.0				<b>FOOD EQUIPMENT AND UTENSILS</b>	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				<b>WATER SUPPLY AND WASTE DISPOSAL</b>
1.3		/		Acceptable Containers and Labeling	3.6		/		Handling Methods	7.3		/		Mechanical Dishwashing	11.1		/		Water (Quality and Quantity)
2.0				<b>FOOD STORAGE</b>	4.0				<b>FOOD DISPLAY AND SERVICE</b>	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				<b>CLEANING AND SANITIZING</b>	12.0				<b>LIGHTING AND VENTILATION</b>
2.3		/		Refrigerated Storage (Temperature)	5.0				<b>RECORD KEEPING AND RECALLS</b>	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				<b>SANITARY FACILITIES</b>	13.0				<b>GENERAL</b>
2.6		/		Dry Storage	6.0				<b>PERSONNEL</b>	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				<b>FOOD PREPARATION AND HANDLING</b>	6.2		/		Employee Health	10.0				<b>FLOORS, WALLS AND CEILINGS</b>	13.3		/		Other Infractions/Hazards
3.1		/		Thawing Methods	6.3		/		Personal Hygiene Practices	10.1		/		Floors (Construction and Maintenance)					
3.2		/		Cooking Methods	<b>N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction</b>														

Item No.	MI	MA	CR	Remarks	Date for Correction

Green  
 Light Yellow       Dark Yellow  
 Striped Red       Red

Date of Inspection: December 13, 2021      Re-inspection Required:  Yes  No  
 If Yes, Date: \_\_\_\_\_

White - Office; Yellow - Operator; Blue - Copy for Posting      WH - With Handling; PM - Public Market; TE - Temporary      01/21/21