FOOD PREMISES INSPECTION FORM

Name	of Pre	emises:		OFFline Board Game Cafe and. Licence #: 02-029419 Type: Class 3 Class 4 Class 5 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection Rothery Ave. Saint John Water Supply: Private Municipal														Ď
Opera	ator:								Category: Routine	Re-ins	spection	☐ Ne	v Licence Complaint CD F	ollow-up	Inspectio	on		Brinswick
Address:		35	8 F	Roths	essy Ave. Se	aint	Jok	m	Water Supply: Privat			9						Brunswick
tem No.	N.O.	S	U			Item No.	N.O.	S	U	Item No.	N.O.	SU		Item No.	N.O.	s	U	
1.0	FOOD					3.3		0	Holding Methods	7.0	FOOD	EQUIPMEN	T AND UTENSILS	10.2		~	-	Walls (Construction and Maintenance)
1.1		V		Approved Source		3.4		V	Cooling Methods	7.1		V	Food Equipment (Design, Construction, Installation and Maintenance)	10.3			v	Ceilings (Constructions and Maintenance)
1.2		0			g and Receiving	3.5	v		Re-heating Methods	7.2		-	Food Contact Surfaces	11.0	WATER	SUPF	PLY AN	D WASTE DISPOSAL
1.3		0		Acceptable Containers and Labeling		3.6		0	Handling Methods	7.3		0	Mechanical Dishwashing	11.1		V		Water (Quality and Quantity)
2.0	FOOD	STORA				4.0	FOOD	DISPLAY	AND SERVICE	7.4	0		Manual Dishwashing	11.2		0		Sewage Disposal
2.1		0		Storage of	Potentially Hazardous Foods	4.1	V		Display Methods	7.5		V	Eating Utensils and Dishes	11.3		i/		Solid Waste Handling
2.2		0		Frozen Storage		4.2	10		Advance Preparation	8.0	CLEAN	ING AND S	ANITIZING	12.0	LIGHTI	NG AN	ID VEN	TILATION
2.3		V		Refrigerated Storage (Temperature)		5.0	0 RECORD KEEPIN		NG AND RECALLS	8.1			Cleaning and Sanitizing	12.1		V		Lighting
2.4		~		Refrigerate	ed Storage (Methods)	5.1	U		Record Keeping	8.2		v	Detergents and Chemical Use and Storage	12.2		/		Ventilation
2.5		c		Refrigerated Storage (Space)		5.2	10		Recall of Food	9.0	SANIT	ARY FACIL	TIES	13.0	GENER	AL		
2.6		U		Dry Storag	je	6.0	PERSO	NNEL		9.1		e	Washroom(s)	13.1		i	,	Licence
2.7		0		Storage of	Food for Staff	6.1			Demonstrating Knowledge	9.2		1/	Hand Washing Station(s)	13.2		1		Rodent and Insect Control
3.0	FOOD	PREPAR	RATION	AND HAN	DLING	6.2		v	Employee Health	10.0	FLOOP	S, WALLS	AND CEILINGS	13.3		V		Other Infractions/Hazards
3.1	V			Thawing M	lethods	6.3		0	Personal Hygiene Practices	10.1		C	Floors (Construction and Maintenance)					
Item I	No.	MI	MA	MA CR Remarks Date for Correction													Date for Correction	
I dirt to prevent & foods cross contamination												Immediatiety						
10	3	L			Ceiling tail (3 ports) inside dry storage room needs to be fixed													Sept 19/2017
												4						
										ž	-	t		-				
										*		<u>*</u>						
		7/				-												
Green Light Yellow Dark Yellow Sept 12/207 Re-inspection Required: No																		
Strip	Striped Red Red Date of Inspection: If Yes, Date:																	