

**FOOD PREMISES INSPECTION FORM**

Name of Premises:

ISLAND VIEW LIONS CLUB

Licence #:

02-00103

Type:  Class 3

Class 4

Class 5

Category:

Routine

Re-inspection

New Licence

Complaint

CD Follow-up Inspection

Water Supply:

Private

Municipal



Address:

Millenium Centre  
P.O. Box 4653, ROXBOROUGH, NB

Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U				
<b>1.0 FOOD</b>				<b>3.3</b> <input checked="" type="checkbox"/>				Holding Methods				<b>7.0 FOOD EQUIPMENT AND UTENSILS</b>				<b>10.2</b> <input checked="" type="checkbox"/>			
1.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		3.4	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		7.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		10.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>					
				Approved Source				Cooling Methods				Walls (Construction and Maintenance)							
1.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		3.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		7.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<b>11.0 WATER SUPPLY AND WASTE DISPOSAL</b>							
				Purchasing and Receiving				Re-heating Methods				Ceilings (Constructions and Maintenance)							
1.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		3.6	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		7.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		11.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>					
				Acceptable Containers and Labeling				Handling Methods				Water (Quality and Quantity)							
<b>2.0 FOOD STORAGE</b>				<b>4.0 FOOD DISPLAY AND SERVICE</b>				7.4				11.2							
2.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		4.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		7.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		11.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>					
				Storage of Potentially Hazardous Foods				Display Methods				Sewage Disposal							
2.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		4.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<b>8.0 CLEANING AND SANITIZING</b>				<b>12.0 LIGHTING AND VENTILATION</b>							
				Frozen Storage				Advance Preparation				Lighting							
2.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		5.0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		8.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		12.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>					
				Refrigerated Storage (Temperature)				<b>5.1 RECORD KEEPING AND RECALLS</b>				Ventilation							
2.4	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		5.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		8.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<b>13.0 GENERAL</b>							
				Refrigerated Storage (Methods)				Record Keeping				Licence							
2.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		5.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<b>9.0 SANITARY FACILITIES</b>				Rodent and Insect Control							
				Refrigerated Storage (Space)				Recall of Food				Other Infractions/Hazards							
2.6	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<b>6.0 PERSONNEL</b>				9.1				13.1							
				Dry Storage				Demonstrating Knowledge				Washroom(s)							
2.7	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		6.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		9.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		13.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>					
				Storage of Food for Staff				Employee Health				Hand Washing Station(s)							
<b>3.0 FOOD PREPARATION AND HANDLING</b>				6.2				<b>10.0 FLOORS/WALLS AND CEILING</b>				13.3							
3.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		6.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Floors (Construction and Maintenance)											
				Thawing Methods				Personal Hygiene Practices											
3.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		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

Green  Light Yellow  Dark Yellow  Striped Red  Red

Date of Inspection: 9 Feb 2020

Re-inspection Required:  Yes  No

If Yes, Date: \_\_\_\_\_