

FOOD PREMISES INSPECTION FORM

Name of Premises: Peabody Cafe
 Operator: MORE
 Address: 515 Water St.
Miramichi, NB

Licence #: 07-00954 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 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				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
2.3	/			Little Bar fr. dgs temperature must also be logged. This ensure it is working properly	Immediate

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: January 6, 2019

Re-inspection Required: Yes No