# FOOD PREMISES INSPECTION FORM

Name of Premises: Ketchund Bits Ms

Operator: [illegible] Michelle [illegible]

Address: 400 McLean Ave. Cartland, NB

Licence #: 31-00405

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 |
|---|---|---|---|---|---|
| | | | | Recommend for licensing | |

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

Date of Inspection: Nov 29/19

Re-inspection Required: ☑ Yes ☐ No

If Yes, Date:

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

03/2012