FOOD PREMISES INSPECTION FORM

Name of Premises: Scotia Scallops
Operator:
Address: Sussex

Licence #: 02-02978
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
				Gloves are required.	Immediately

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

Aug. 15/18
Date of Inspection:

Re-inspection Required: ☐ Yes ☑ No
If Yes, Date:

White – Office Yellow – Operator Blue – Copy for Posting