FOOD PREMISES INSPECTION FORM

Name of Premises: Grand Isle Drug Store

Operator:

Address: 163 Rte 776 Grand Manan

Licence #: 07-03141 **Type:** ☒ Class 3 ☐ Class 4 ☐ Class 5

Category: ☐ Routine ☒ Re-Inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection

Water Supply: ☒ Private ☐ Municipal

2 Dec 19

New Nouveau Brunswick

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	[illegible] 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	CO[illegible]ING AN[illegible]NIZING				12.0	[illegible]			[illegible]LATION
2.3	✓			Refrigerated Storage (Temperature)	5.0	RECORD[illegible]D 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 [illegible]CIES				13.0	GE[illegible]			
2.6	✓			Dry Storage	6.0	PERSON[illegible]				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, [illegible]LLS 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
				Issue with 11.1 Corrected.	

☒ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

12 Dec 19 — Date of Inspection:

Re-Inspection Required: ☐ Yes ☒ No

If Yes, Date:

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

03/2012