FOOD PREMISES INSPECTION FORM

Name of Premises: Thomas Hall
Operator:
Address: 375 Rainsford Lane, Fredericton, NB

Licence #: 03-01264 **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
8.1	✓			Non-contact equipment shall be kept clean and sanitary.	
				- Handles of fridges requires frequent cleaning	Next inspection.
2.4	✓			Foods in refrigerator shall be kept cover as to prevent cross contamination	
				- Food in fridges and freezer shall be covered at all times.	Next inspection
7.1	✓			B. All equipment shall be maintained and in good repair	
				- Countertop is lifting and backsplash showing signs of wear. Countertop needs to be replaced.	
				- Dishwasher is leaking and must be repaired. Recommend caution sign be placed by dishwasher until repaired.	ASAP Next inspection.

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

Date of Inspection: Nov 17, 2020

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

Received by:

Inspector Signature:

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