

FOOD PREMISES INSPECTION FORM

Name of Premises: Anchor's Point Cafe

Licence #: 11-00257

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 4716 Route 134
Cocagne NB

Additional Info: PM TE Catering

Category: Routine Re-inspection New Licence Other

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				3.3			<input checked="" type="checkbox"/>	7.0				10.2			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1				3.4				7.1			<input checked="" type="checkbox"/>	10.3			
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Construction and Maintenance)			
1.2				3.5				7.2				WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				11.0			
1.3			<input checked="" type="checkbox"/>	3.6				7.3				11.1			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)			
2.0				4.0				7.4				11.2			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Sewage Disposal			
2.1				4.1				7.5				11.3			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.2				4.2				8.0				LIGHTING AND VENTILATION			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				12.0			
2.3			<input checked="" type="checkbox"/>	5.0				8.1				12.1			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Lighting			
2.4				5.1				8.2			<input checked="" type="checkbox"/>	12.2			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.5				5.2				9.0				GENERAL			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				13.0			
2.6				6.0				9.1				13.1			
Dry Storage				PERSONNEL				Washroom(s)				Licence			
2.7				6.1				9.2				13.2			
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
3.0				6.2				10.0				13.3			
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
3.1				6.3				10.1				Floors (Construction and Maintenance)			
Thawing Methods				Personal Hygiene Practices				FLOORS, WALLS AND CEILINGS				13.3			
3.2				N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction
				<u>Infractions 1.3, 2.3, 3.3, 7.1 and 8.2 have been corrected</u>	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: June 11, 2021

Re-inspection Required: Yes No
 If Yes, Date: _____