

FOOD PREMISES INSPECTION FORM

Name of Premises: Ancher's Point Cafe
 Operator: _____
 Address: 4716 Rte 134
Cocacome, NB

Licence #: 11-00287 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 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	FOOD			3.3		✓		7.0	FOOD EQUIPMENT AND UTENSILS			10.2		✓	
1.1		✓		3.4		✓		7.1			✓	10.3		✓	
1.2	✓			3.5		✓		7.2			✓	11.0	WATER SUPPLY AND WASTE DISPOSAL		
1.3			✓	3.6		✓		7.3		✓	✓	11.1			✓
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4		✓	✓	11.2		✓	
2.1		✓		4.1		✓		7.5		✓	✓	11.3		✓	
2.2			✓	4.2		✓	✓	8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
2.3		✓		5.0	RECORD KEEPING AND RECALLS			8.1		✓		12.1		✓	
2.4		✓		5.1		✓		8.2			✓	12.2		✓	
2.5		✓		5.2		✓		9.0	SANITARY FACILITIES			13.0	GENERAL		
2.6		✓		6.0	PERSONNEL			9.1		✓		13.1		✓	
2.7	✓			6.1		✓		9.2				13.2		✓	
3.0	FOOD PREPARATION AND HANDLING			6.2		✓		10.0	FLOORS, WALLS AND CEILINGS			13.3		✓	
3.1		✓		6.3		✓		10.1		✓					
3.2		✓													

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
1.3		✓		All foods that are opened/prepared must have a preparation/opening date to ensure proper shelf life	Immediate
2.2	✓			upright freezer requiring defrosting. Ice build up observed. This could affect air flow	Immediate
7.1		✓		Racks in refrigerator are rusted and must be made in good repair to ease cleaning. This was mentioned on last report	19-NOV-2018
8.2		✓		1 Bottle of Sanitizer was over 400ppm. Must be at 200ppm according to manufacturer.	Corrected
11.1		✓		Bacteria and Inorganic water sample required. Bacteria is due each February and August (last was 2013) + inorganic due every 3 years	19-NOV-2018

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: 5-NOV-2018
 Re-inspection Required: Yes No
 If Yes, Date: 19-NOV-2018