

FOOD PREMISES INSPECTION FORM



Name of Premises: Grass Roots Grill
 Operator: _____
 Address: 8 Golf Club Rd Grand Bay-Westfield NB

Licence #: 02-02706
 Type: Class 3 Class 4 Class 5
 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		✓		7.0				10.2		✓	
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1		✓		3.4	✓			7.1			✓	10.3		✓	
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2		✓		3.5	✓			7.2		✓		11.0 WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3		✓		3.6		✓		7.3		✓		11.1		✓	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0				4.0				7.4		✓		11.2		✓	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1		✓		4.1	✓			7.5		✓		11.3		✓	
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				12.0 LIGHTING AND VENTILATION			
2.2		✓		4.2	✓			8.0 CLEANING AND SANITIZING				Lighting			
Frozen Storage				Advance Preparation				Cleaning and Sanitizing				Ventilation			
2.3		✓		5.0				8.1			✓	12.1		✓	
Refrigerated Storage (Temperature)				5.0 RECORD KEEPING AND RECALLS				Detergents and Chemical Use and Storage				Licence			
2.4		✓		5.1	✓			8.2		✓		12.2		✓	
Refrigerated Storage (Methods)				Record Keeping				9.0 SANITARY FACILITIES				Rodent and Insect Control			
2.5		✓		5.2	✓			9.1		✓		13.1		✓	
Refrigerated Storage (Space)				Recall of Food				Washroom(s)				Other Infractions/Hazards			
2.6		✓		6.0				9.2		✓		13.2		✓	
Dry Storage				6.0 PERSONNEL				Hand Washing Station(s)				13.0 GENERAL			
2.7	✓			6.1		✓		10.0			✓	13.3		✓	
Storage of Food for Staff				Demonstrating Knowledge				Floors (Construction and Maintenance)							
3.0				6.2		✓		10.1			✓				
FOOD PREPARATION AND HANDLING				Employee Health											
3.1	✓			6.3		✓									
Thawing Methods				Personal Hygiene Practices											
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
7.1	X			Wooden condiment holders must be painted/varnished to provide a smooth, non absorbent surface that is easy to clean.	Nov 10/19
7.1	X			The ice cream deep freezer must be refinished on the top to provide a smooth, easy to clean surface.	Nov 10/19
8.1	X			The container holding measuring cups in the dry storage area requires cleaning.	Oct 10/19
10.1	X			Walk-in cooler floors require refinishing to provide a smooth, easy to clean surface.	Prior to reopening in April 2020

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Striped Red	<input type="checkbox"/> Dark Yellow <input type="checkbox"/> Red	Date of Inspection: <u>Oct 10/19</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date: _____
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White – Office; Yellow – Operator; Blue – Copy for Posting