

FOOD PREMISES INSPECTION FORM

Name of Premises: BUFFET TO GO! Brookville
 Operator: BUFFET TO GO
 Address: 530 Brookside Drive Unit C
Frederickton NB

Licence #: 03-01997
 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Other
 Water Supply: Private Municipal

Item No. N.O. S U

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Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U
1.0	FOOD			3.3		<input checked="" type="checkbox"/>		7.0	FOOD EQUIPMENT AND UTENSILS		
1.1		<input checked="" type="checkbox"/>		3.4		<input checked="" type="checkbox"/>		7.1		<input checked="" type="checkbox"/>	
1.2		<input checked="" type="checkbox"/>		3.5		<input checked="" type="checkbox"/>		7.2		<input checked="" type="checkbox"/>	
1.3		<input checked="" type="checkbox"/>		3.6		<input checked="" type="checkbox"/>		7.3		<input checked="" type="checkbox"/>	
2.0	FOOD STORAGE			4.0		<input checked="" type="checkbox"/>		7.4		<input checked="" type="checkbox"/>	
2.1		<input checked="" type="checkbox"/>		4.1		<input checked="" type="checkbox"/>		7.5		<input checked="" type="checkbox"/>	
2.2		<input checked="" type="checkbox"/>		4.2		<input checked="" type="checkbox"/>		8.0	CLEANING AND SANITIZING	<input checked="" type="checkbox"/>	
2.3		<input checked="" type="checkbox"/>		5.0		<input checked="" type="checkbox"/>		8.1		<input checked="" type="checkbox"/>	
2.4		<input checked="" type="checkbox"/>		5.1		<input checked="" type="checkbox"/>		8.2		<input checked="" type="checkbox"/>	
2.5		<input checked="" type="checkbox"/>		5.2		<input checked="" type="checkbox"/>		9.0	SANITARY FACILITIES	<input checked="" type="checkbox"/>	
2.6		<input checked="" type="checkbox"/>		6.0	PERSONNEL			9.1		<input checked="" type="checkbox"/>	
2.7		<input checked="" type="checkbox"/>		6.1		<input checked="" type="checkbox"/>		9.2		<input checked="" type="checkbox"/>	
3.0	FOOD PREPARATION AND HANDLING			6.2		<input checked="" type="checkbox"/>		10.0	FLOORS, WALLS AND CEILINGS	<input checked="" type="checkbox"/>	
3.1		<input checked="" type="checkbox"/>		6.3		<input checked="" type="checkbox"/>		10.1		<input checked="" type="checkbox"/>	
3.2		<input checked="" type="checkbox"/>									
1.3			<input checked="" type="checkbox"/>								

Remarks: 1.3 Foods must be properly labeled with the item name & date.
- Discarded unlabeled pork products.
Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation.
All potentially hazardous foods shall be stored at or below 4°C or above 60°F
2.4 - Rice, garlic and bean sprouts were stored on cook line un-refrigerated. sanitizer solution shall be used in strict accordance with the manufacturers recommendations
8.2 - chlorine sanitizer measured at 10ppm. should be 100ppm.
All other infractions have been corrected.

Green Dark Yellow
 Light Yellow Red
 Striped Red

Re-inspection Required: Yes No
 Date of Inspection: Dec 2 / 2020
 If Yes, Date: _____

Date for Correction: Corrected @ time of inspection.
Ongoing.
Corrected.
Corrected.