

# FOOD PREMISES INSPECTION FORM

Name of Premises: Harvey  
 Operator: \_\_\_\_\_  
 Address: 53 Hansel Parker Rd  
N Arvey N.B.

Licence #: 03-01773 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				3.3				7.0				10.2			
<b>FOOD</b>				Holding Methods				<b>FOOD EQUIPMENT AND UTENSILS</b>				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		/		<b>WATER SUPPLY AND WASTE DISPOSAL</b>			
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				Manual Dishwashing				Sewage Disposal			
2.0				4.0				7.4		/		11.2		/	
<b>FOOD STORAGE</b>				<b>FOOD DISPLAY AND SERVICE</b>				Eating Utensils and Dishes				Solid Waste Handling			
2.1		/		4.1		/		7.5		/		11.3		/	
Storage of Potentially Hazardous Foods				Display Methods				<b>CLEANING AND SANITIZING</b>				<b>LIGHTING AND VENTILATION</b>			
2.2		/		4.2		/		8.0				12.0			
Frozen Storage				Advance Preparation				Cleaning and Sanitizing				Lighting			
2.3		/		5.0				8.1		/		12.1		/	
Refrigerated Storage (Temperature)				<b>RECORD KEEPING AND RECALLS</b>				Detergents and Chemical Use and Storage				Ventilation			
2.4		/		5.1		/		8.2		/		12.2		/	
Refrigerated Storage (Methods)				Record Keeping				<b>SANITARY FACILITIES</b>				<b>GENERAL</b>			
2.5		/		5.2		/		9.0				13.0			
Refrigerated Storage (Space)				Recall of Food				Washroom(s)				Licence			
2.6		/		6.0				9.1		/		13.1		/	
Dry Storage				<b>PERSONNEL</b>				Hand Washing Station(s)				Rodent and Insect Control			
2.7		/		6.1		/		9.2		/		13.2		/	
Storage of Food for Staff				Demonstrating Knowledge				<b>FLOORS, WALLS AND CEILINGS</b>				Other Infractions/Hazards			
3.0				6.2		/		10.0				13.3		/	
<b>FOOD PREPARATION AND HANDLING</b>				Employee Health				Floors (Construction and Maintenance)							
3.1		/		6.3		/		10.1		/					
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
2.3		X		Temperatures shall be taken twice daily during operation	Corrected
8.2		X		Sanitizer solution shall be used in strict accordance with the manufacturers instruction, Chlorine sanitizer 4 100 ppm required	Corrected
13.1	X			A valid licence to operate a food premises shall be posted for the general public to see	On going

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	<p style="font-size: large; font-weight: bold;">7 Mar 2018</p> <p>Date of Inspection:</p>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:
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