FOOD PREMISES INSPECTION FORM

Name of Premises: Grand Manan Hospital
Operator:
Address: 196 Rte. 776 Grand Manan

Licence #: 02-00518
Type: ☐ Class 3 ☒ Class 4 ☐ Class 5
Category: ☒ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection
Water Supply: ☒ Private ☐ Municipal 20 jan

New Nouveau Brunswick

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		~			Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS				10.2		~	~	Walls (Construction and Maintenance)
1.1		~		Approved Source	3.4		~			Cooling Methods	7.1		~		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		~		Ceilings (Constructions and Maintenance)
1.2		~		Purchasing and Receiving	3.5		~			Re-heating Methods	7.2		~		Food Contact Surfaces	11.0	WATER SUPPLY AND WASTE DISPOSAL			
1.3		~		Acceptable Containers and Labeling	3.6			~		Handling Methods	7.3		~		Mechanical Dishwashing	11.1		~		Water (Quality and Quantity)
2.0	FOOD STORAGE				4.0	FOOD DISPLAY AND SERVICE				7.4		~		Manual Dishwashing	11.2		~		Sewage Disposal	
2.1		~		Storage of Potentially Hazardous Foods	4.1		~			Display Methods	7.5		~		Eating Utensils and Dishes	11.3		~		Solid Waste Handling
2.2		~		Frozen Storage	4.2		~			Advance Preparation	8.0	CLEANING AND SANITIZING				12.0	LIGHTING AND VENTILATION			
2.3		~		Refrigerated Storage (Temperature)	5.0	RECORD KEEPING AND RECALLS				8.1		~		Cleaning and Sanitizing	12.1		~		Lighting	
2.4		~		Refrigerated Storage (Methods)	5.1					Record Keeping	8.2		~		Detergents and Chemical Use and Storage	12.2		~		Ventilation
2.5		~		Refrigerated Storage (Space)	5.2					Recall of Food	9.0	SANITARY FACILITIES				13.0	GENERAL			
2.6		~		Dry Storage	6.0	PERSONNEL				9.1		~		Washroom(s)	13.1		~		Licence	
2.7		~		Storage of Food for Staff	6.1		~			Demonstrating Knowledge	9.2		~		Hand Washing Station(s)	13.2		~		Rodent and Insect Control
3.0	FOOD PREPARATION AND HANDLING				6.2		~			Employee Health	10.0	FLOORS, WALLS AND CEILINGS				13.3			~	Other Infractions/Hazards
3.1		~		Thawing Methods	6.3		~			Personal Hygiene Practices	10.1		~		Floors (Construction and Maintenance)					
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
13.3	✗			Repair broken cupboard doors.	1 Month.

☒ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

27 Nov 2019
Date of Inspection:

Re-inspection Required: ☐ Yes ☒ No
If Yes, Date:

Inspector Signature:

White – Office; Yellow – Operator; Blue – Copy for Posting