12/12/2019 11:13 #113 P.004/004
To: sussex
From:

FOOD PREMISES INSPECTION FORM

Name of Premises: Fortune River Restaurant
Operator:
Address: 12-127 Brunswick Street St. George

Licence #: 02-02971 **Type:** ☐ Class 3 ☒ Class 4 ☐ Class 5
Category: ☐ Routine ☒ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection
Water Supply: ☐ Private ☒ Municipal

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 Compliance
				Issues with 1.3, 2.4, & 12.2 Corrected.	
3.4	X			Do not cool pots or food on the floor.	Immediate
2.6	X			Do not store scoops in dry storage goods	Immediate

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

10 Dec 2019 — Date of Inspection:

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

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