

**FOOD PREMISES INSPECTION FORM**

Name of Premises: YORK COUNTY, P.I.N.E.R  
 Operator: 1-9 COUNTY CLERK MIT  
 Address: 38 Main St Fredericton

Licence #: 03-02276 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		✓		11.0			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				<b>WATER SUPPLY AND WASTE DISPOSAL</b>			
1.3		✓		3.6				7.3		✓		11.1		✓	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)			
2.0				4.0				7.4		✓		11.2		✓	
<b>FOOD STORAGE</b>				<b>FOOD DISPLAY AND SERVICE</b>				Manual Dishwashing				Sewage Disposal			
2.1		✓		4.1				7.5		✓		11.3		✓	
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.2		✓		4.2				8.0				12.0			
Frozen Storage				Advance Preparation				<b>CLEANING AND SANITIZING</b>				<b>LIGHTING AND VENTILATION</b>			
2.3		✓		5.0				8.1			✓	12.1		✓	
Refrigerated Storage (Temperature)				<b>RECORD KEEPING AND RECALLS</b>				Cleaning and Sanitizing				Lighting			
2.4		✓		5.1				8.2		✓		12.2		✓	
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.5		✓		5.2				9.0				13.0			
Refrigerated Storage (Space)				Recall of Food				<b>SANITARY FACILITIES</b>				<b>GENERAL</b>			
2.6		✓		6.0				9.1		✓		13.1		✓	
Dry Storage				<b>PERSONNEL</b>				Washroom(s)				Licence			
2.7	✓			6.1		✓		9.2			✓	13.2		✓	
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
3.0				6.2		✓		10.0				13.3		✓	
<b>FOOD PREPARATION AND HANDLING</b>				Employee Health				<b>FLOORS, WALLS AND CEILINGS</b>				Other Infractions/Hazards			
3.1	✓			6.3		✓		10.1			✓				
Thawing Methods				Personal Hygiene Practices				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
8.1	✓			The shelf below the sink requires cleaning.	Dec 18, 2019
9.2	✓			Paper towel shall be in a dispenser.	Dec 18, 2019
10.1	✓			Replace damaged floor tiles.	within then next routine inspection

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Date of Inspection: Dec 18, 2019

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

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