

Food Premises Inspection Report

Name of Premise: Brunswick Aquaculture Ltd - Staff Kitchen Operator: Mary Ann Holland Address: 126 Mealey Road Pennfield NB	Licence #: 02-03153 Type: Class/Classe 4 Category: Compliance Water Supply: Private Date of Inspection: May 4, 2022
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Item no.	Description	CDI	R
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1.0 FOOD

1.1	S	Approved Source	<input type="checkbox"/>	<input type="checkbox"/>
1.2	S	Purchasing and Receiving	<input type="checkbox"/>	<input type="checkbox"/>
1.3	S	Acceptable Containers and Labeling	<input type="checkbox"/>	<input type="checkbox"/>

2.0 FOOD STORAGE

2.1	S	Storage of Potentially Hazardous Foods	<input type="checkbox"/>	<input type="checkbox"/>
2.2	S	Frozen Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.3	S	Refrigerated Storage (Temperature)	<input type="checkbox"/>	<input type="checkbox"/>
2.4	S	Refrigerated Storage (Methods)	<input type="checkbox"/>	<input type="checkbox"/>
2.5	S	Refrigerated Storage (Space)	<input type="checkbox"/>	<input type="checkbox"/>
2.6	S	Dry Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.7	S	Storage of Food for Staff	<input type="checkbox"/>	<input type="checkbox"/>

3.0 FOOD PREPARATION AND HANDLING

3.1	S	Thawing Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.2	S	Cooking Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.3	S	Holding Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.4	S	Cooling Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.5	S	Re-heating Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.6	S	Handling Methods	<input type="checkbox"/>	<input type="checkbox"/>

4.0 FOOD DISPLAY AND SERVICE

4.1	N.O.	Display Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.2	N.O.	Advance Preparation	<input type="checkbox"/>	<input type="checkbox"/>

5.0 RECORD KEEPING AND RECALLS

5.1	N.O.	Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>
5.2	N.O.	Recall of Food	<input type="checkbox"/>	<input type="checkbox"/>

6.0 PERSONNEL

6.1	S	Demonstrating Knowledge	<input type="checkbox"/>	<input type="checkbox"/>
6.2	S	Employee Health	<input type="checkbox"/>	<input type="checkbox"/>
6.3	S	Personal Hygiene Practices	<input type="checkbox"/>	<input type="checkbox"/>

7.0 FOOD EQUIPMENT AND UTENSILS

7.1	S	Food Equipment (Design, Construction, Installation and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
7.2	S	Food Contact Surfaces	<input type="checkbox"/>	<input type="checkbox"/>
7.3	S	Mechanical Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.4	U	Manual Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>