

**FOOD PREMISES INSPECTION FORM**

Name of Premises: GRICO WEST SAINT JOHN  
 Operator: 1490 MANAGEMENT ROAD  
 Address: WEST SAINT JOHN

Licence #: 02-02389 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>11.0 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				Mechanical Dishwashing				Sewage Disposal			
2.0				4.0				7.4		✓	✓	11.2		✓	✓
<b>FOOD STORAGE</b>				<b>FOOD DISPLAY AND SERVICE</b>				Manual Dishwashing				Solid Waste Handling			
2.1		✓	✓	4.1		✓	✓	7.5		✓	✓	11.3		✓	✓
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				<b>12.0 LIGHTING AND VENTILATION</b>			
2.2		✓	✓	4.2		✓	✓	8.0		✓	✓	12.1		✓	✓
Frozen Storage				Advance Preparation				<b>8.0 CLEANING AND SANITIZING</b>				Lighting			
2.3		✓	✓	5.0				8.1		✓	✓	12.2		✓	✓
Refrigerated Storage (Temperature)				<b>5.0 RECORD KEEPING AND RECALLS</b>				Cleaning and Sanitizing				Ventilation			
2.4		✓	✓	5.1		✓	✓	8.2		✓	✓	<b>13.0 GENERAL</b>			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Licence			
2.5		✓	✓	5.2				9.0		✓	✓	13.1		✓	✓
Refrigerated Storage (Space)				Recall of Food				<b>9.0 SANITARY FACILITIES</b>				Rodent and Insect Control			
2.6		✓	✓	6.0				9.1		✓	✓	13.2		✓	✓
Dry Storage				<b>6.0 PERSONNEL</b>				Washroom(s)				Other Infractions/Hazards			
2.7		✓	✓	6.1		✓	✓	9.2		✓	✓				
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)							
3.0				6.2				10.0		✓	✓				
<b>FOOD PREPARATION AND HANDLING</b>				Employee Health				<b>10.0 FLOORS, WALLS AND CEILINGS</b>							
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
3.3	✓			Hot Holding temperatures of the pizza warmer were not being recorded consistently. All hot holding temperatures shall be recorded every 4 hours during normal operations. Log sheets shall be available for inspection. Temperature of warmer must be at 60°C or higher. Other public health infractions were corrected during the inspection.	Immediate

Green  
 Light Yellow  Dark Yellow  
 Striped Red  Red

Re-inspection Required:  Yes  No  
 Date of Inspection: 29 Oct 2019  
 If Yes, Date: