

Food Premises Inspection Report

| | |
|---|---|
| Name of Premise: Chalet du Capitaine | Licence #: 61-041539 |
| Operator: Neil Mailloux | Type: Class/Classe 4 |
| Address: 179, Chemin Lanteigne St-Simon, N.B. E8P1Z2 | Category: Pre-Operational |
| Water Supply: Private | Date of Inspection: January 31, 2024 |

| Item no. | Description | CDI | R |
|----------|-------------|-----|---|
|----------|-------------|-----|---|

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 | S | Display Methods | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.2 | S | 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 | S | Manual Dishwashing | <input type="checkbox"/> | <input type="checkbox"/> |
| 7.5 | S | Eating Utensils and Dishes | <input type="checkbox"/> | <input type="checkbox"/> |

| | | | |
|-------------------------|---------------------|-----------------|-----------|
| Name of Premise: | Chalet du Capitaine | Licence# | 61-041539 |
|-------------------------|---------------------|-----------------|-----------|

8.0 CLEANING AND SANITIZING

- 8.1 S Cleaning and Sanitizing
- 8.2 S Detergents and Chemical Use and Storage

9.0 SANITARY FACILITIES

- 9.1 S Washroom(s)
- 9.2 S Hand Washing Station(s)

10.0 FLOORS, WALLS AND CEILINGS

- 10.1 S Floors (Construction and Maintenance)
- 10.2 S Walls (Construction and Maintenance)
- 10.3 S Ceilings (Constructions and Maintenance)

11.0 WATER SUPPLY AND WASTE DISPOSAL

- 11.1 S Water (Quality and Quantity)
- 11.2 S Sewage Disposal
- 11.3 S Solid Waste Handling

12.0 LIGHTING AND VENTILATION

- 12.1 S Lighting
- 12.2 S Ventilation

13.0 GENERAL

- 13.1 S Licence
- 13.2 S Rodent and Insect Control
- 13.3 S Other Infractions/Hazards

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Critical infraction, CDI - Corrected During Inspection, R - Repeated infraction

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item | MI /MA/ CR | Remarks | Date for Correction |
|------|------------|---------|---------------------|
|------|------------|---------|---------------------|

CLOSING COMMENTS

Rating color: **Green**



Received By: Sylvette Albert



Jolain Doiron, Public Health Inspector