

FOOD PREMISES INSPECTION FORM

Name of Establishment: The Old Mill Cafe / Man's Chicken
 Operator: _____
 Address: 896 Main St. Bathurst

Licence #: 60-00665 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	FOOD			3.3			✓	3.3			✓	7.0	FOOD EQUIPMENT AND UTENSILS			10.2				10.2				Walls (Construction and Maintenance)
1.1		✓		3.4			✓	3.4			✓	7.1		✓		10.3				10.3				Ceiling (Constructions and Maintenance)
1.2		✓		3.5			✓	3.5			✓	7.2		✓		11.0	WATER SUPPLY AND WASTE DISPOSAL			11.0				Water (Quality and Quantity)
1.3		✓		3.6			✓	3.6			✓	7.3		✓		11.1				11.1				Water (Quality and Quantity)
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			4.0	FOOD DISPLAY AND SERVICE			7.4		✓		11.2				11.2				Sewage Disposal
2.1		✓		4.1			✓	4.1			✓	7.4		✓		11.3				11.3				Solid Waste Handling
2.2		✓		4.2			✓	4.2			✓	8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION			12.0				Lighting
2.3			✓	5.0	RECORD KEEPING AND RECALLS			5.0	RECORD KEEPING AND RECALLS			8.1			✓	12.1				12.1				Lighting
2.4		✓		5.1		✓		5.1			✓	8.2		✓		12.2				12.2				Ventilation
2.5		✓		5.2		✓		5.2			✓	9.0	SANITARY FACILITIES			13.0	GENERAL			13.0				Licence
2.6		✓		6.0	PERSONNEL			6.0	PERSONNEL			9.1		✓		13.1				13.1				Licence
2.7		✓		6.1			✓	6.1			✓	9.2		✓		13.2				13.2				Rodent and Insect Control
3.0	FOOD PREPARATION AND HANDLING			6.2			✓	6.2			✓	10.0	FLOORS, WALLS AND CEILINGS			13.3				13.3				Other Infractions/Hazards
3.1		✓		6.3			✓	6.3			✓	10.1		✓										
3.2		✓																						

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
2.3	✓			Temperature must be logged for all fridges (creamer, dessert display)	Immediately
3.3	✓			Temperature of the Brown sauce must be logged every 4hrs	Immediately
7.4		✓		Dishes must be washed, Rinsed and Sanitized.	Corrected
8.1		✓		A sanitizer must be available at food preparation area	Corrected

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	January 7, 2019 Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:
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