FOOD PREMISES INSPECTION FORM

Name of Premises: Boggans Pub

Operator:

Address: 239 Burnham Rd Florenceville - Bristol

Licence #: 32-00373 Type: ☐ Class 3 ☑ Class 4 ☐ Class 5

Category: ☑ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection

Water Supply: ☐ Private ☑ Municipal

New Nouveau Brunswick

No.	S	U		No.	S	U		No.	S	U		No.	S	U	
1.0	FOOD			3.3		✓	Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS			10.2		✓	Walls (Construction and Maintenance)
1.1		✓	Approved Source	3.4	✓		Cooling Methods	7.1		✓	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		✓	Ceilings (Constructions and Maintenance)
1.2		✓	Purchasing and Receiving	3.5	✓		Re-heating Methods	7.2		✓	Food Contact Surfaces	11.0	WATER SUPPLY AND WASTE DISPOSAL		
1.3		✓	Acceptable Containers and Labeling	3.6	✓		Handling Methods	7.3		✓	Mechanical Dishwashing	11.1		✓	Water (Quality and Quantity)
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4		✓	Manual Dishwashing	11.2		✓	Sewage Disposal
2.1		✓	Storage of Potentially Hazardous Foods	4.1	✓		Display Methods	7.5		✓	Eating Utensils and Dishes	11.3		✓	Solid Waste Handling
2.2		✓	✓ Frozen Storage	4.2	✓		Advance Preparation	8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
2.3		✓	MI Refrigerated Storage (Temperature)	5.0	RECORD KEEPING AND RECALLS			8.1		✓	Cleaning and Sanitizing	12.1		✓	Lighting
2.4		✓	Refrigerated Storage (Methods)	5.1		✓	Record Keeping	8.2		✓	Detergents and Chemical Use and Storage	12.2		✓	Ventilation
2.5		✓	Refrigerated Storage (Space)	5.2		✓	Recall of Food	9.0	SANITARY FACILITIES			13.0	GENERAL		
2.6		✓	Dry Storage	6.0	PERSONNEL			9.1		✓	Washroom(s)	13.1		✓	Licence
2.7		✓	Storage of Food for Staff	6.1		✓	Demonstrating Knowledge	9.2		✓	Hand Washing Station(s)	13.2		✓	Rodent and Insect Control
3.0	FOOD PREPARATION AND HANDLING			6.2		✓	Employee Health	10.0	FLOORS, WALLS AND CEILINGS			13.3		✓	Other Infractions/Hazards
3.1		✓	Thawing Methods	6.3		✓	Personal Hygiene Practices	10.1		✓	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											

No.	MI	MA	CR	Description	Corrected / Next Routine
2.3	✓			Freezers shall be at -18°C or less except for ice cream that is being held for service	Corrected
13.3	✓			Walk In cooler requires regular cleaning to prevent the build up of mold	Next Routine

☑ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

Date of Inspection: NOV 16 17

Re-inspection Required: ☐ Yes ☑ No

If Yes, Date:

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

03/2012