

FOOD PREMISES INSPECTION FORM

Name of Premises: Restaurant a la Dame (Plege Aberteau) Licence #: 01-01791

Operator: _____

Address: 150 Allee du Parc
Cap Pelee NB

Type: Class 3 Class 3 WH Class 4 Class 5
 Additional Info: PM TE Catering
 Category: Routine Re-inspection New Licence Other
 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			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				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				11.0 WATER SUPPLY AND WASTE DISPOSAL			
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				Manual Dishwashing				Sewage Disposal			
2.0				4.0				7.4				11.2			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Eating Utensils and Dishes				Solid Waste Handling			
2.1				4.1				7.5				11.3			
Storage of Potentially Hazardous Foods				Display Methods				CLEANING AND SANITIZING				LIGHTING AND VENTILATION			
2.2				4.2				8.0				12.0			
Frozen Storage				Advance Preparation				Cleaning and Sanitizing				Lighting			
2.3				5.0				8.1				12.1			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Detergents and Chemical Use and Storage				Ventilation			
2.4				5.1				8.2				12.2			
Refrigerated Storage (Methods)				Record Keeping				SANITARY FACILITIES				GENERAL			
2.5				5.2				9.0				13.0			
Refrigerated Storage (Space)				Recall of Food				Washroom(s)				Licence			
2.6				6.0				9.1				13.1			
Dry Storage				PERSONNEL				Hand Washing Station(s)				Rodent and Insect Control			
2.7				6.1				9.2				13.2			
Storage of Food for Staff				Demonstrating Knowledge				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
3.0				6.2				10.0				13.3			
FOOD PREPARATION AND HANDLING				Employee Health				Floors (Construction and Maintenance)							
3.1				6.3				10.1							
Thawing Methods				Personal Hygiene Practices											
3.2				N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: June 22, 2021
 Re-inspection Required: Yes No
 If Yes, Date: _____

White - Office; Yellow - Operator; Blue - Copy for Posting WH - With Handling; PM - Public Market; TE - Temporary Event