

# FOOD PREMISES INSPECTION FORM

Name of Premises: Hammond River Country Cafe  
 Operator: \_\_\_\_\_  
 Address: Quispamsis, Kings County

Licence #: 02-01394 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	✓			<b>8.0 CLEANING AND SANITIZING</b>				Lighting			
Frozen Storage				Advance Preparation				Cleaning and Sanitizing				Ventilation			
2.3	✓			5.0				8.1		✓		12.1	✓		
Refrigerated Storage (Temperature)				<b>5.0 RECORD KEEPING AND RECALLS</b>				Detergents and Chemical Use and Storage				12.2			
2.4	✓			5.1	✓			8.2	✓			<b>13.0 GENERAL</b>			
Refrigerated Storage (Methods)				Record Keeping				Sanitary Facilities				Licence			
2.5	✓			5.2	✓			9.0		✓		13.1	✓		
Refrigerated Storage (Space)				Recall of Food				Washroom(s)				Rodent and Insect Control			
2.6	✓			6.0				9.1		✓		13.2	✓		
Dry Storage				<b>6.0 PERSONNEL</b>				Hand Washing Station(s)				13.3			
2.7	✓			6.1	✓			9.2		✓		Other Infractions/Hazards			
Storage of Food for Staff				Demonstrating Knowledge				Floors, Walls and Ceilings							
3.0				6.2	✓			10.0		✓					
<b>FOOD PREPARATION AND HANDLING</b>				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															

Item No.	MI	MA	CR	Remarks	Date for Correction
				infraction 8, 10.1, 9.1, 9.2 have been corrected	
10.2	✓			Peeling paint on wall and water stained base board under air conditioning unit. Repair wall, repaint area and replace base board	March 14 / 2018

Green  
 Light Yellow    Dark Yellow  
 Striped Red    Red

Date of Inspection: Feb 20 / 2018

Re-inspection Required:  Yes  No  
 If Yes, Date: \_\_\_\_\_