# FOOD PREMISES INSPECTION FORM

New Nouveau Brunswick CANADA

**Name of Premises:** Lincort Manor

**Operator:**

**Address:** 1 Chipman St. St. Stephen

**Licence #:** 02-00469

**Type:** ☐ Class 3 ☒ Class 4 ☐ Class 5

**Category:** ☒ Routine ☐ Re-inspection ☐ New Licence ☐ Other

**Water Supply:** ☐ Private ☒ Municipal

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|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| 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 D[redacted]Y A[redacted] SERV[redacted]E | | | | 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 | CLEA[redacted] A[redacted] | | | | 12.0 | LIGHTING AND VENTILATION | | | |
| 2.3 | | ✓ | | Refrigerated Storage (Temperature) | 5.0 | [redacted]D K[redacted] RECA[redacted]S | | | | 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 | SA[redacted]S | | | | 13.0 | GENERAL | | | |
| 2.6 | | ✓ | | Dry Storage | 6.0 | [redacted] | | | | 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 HANDLI[redacted] | | | | 6.2 | | ✓ | | Employee Health | 10.0 | FL[redacted]WA[redacted]LINGS | | | | 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*

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|---|---|---|---|
| ☒ Green<br>☐ Light Yellow ☐ Dark Yellow<br>☐ Striped Red ☐ Red | Sept 23/20<br>Date of Inspection: | Re-inspection Required: ☐ Yes ☒ No<br>If Yes, Date: | |

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