

FOOD PREMISES INSPECTION FORM

Name of Premises: Residence Petit Bois 50m

Licence #: 01-00292

Operator: _____

Type: Class 3 Class 4 Class 5

Address: 100 rue Ballaghgan Shediac

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 | | | | FOOD | 3.3 | X | | | Holding Methods | 7.0 | | | | FOOD EQUIPMENT AND UTENSILS | 10.2 | | | R | Walls (Construction and Maintenance) |
| 1.1 | | R | | Approved Source | 3.4 | R | | | Cooling Methods | 7.1 | | R | | Food Equipment (Design, Construction, Installation and Maintenance) | 10.3 | | | R | Ceilings (Constructions and Maintenance) |
| 1.2 | | R | | Purchasing and Receiving | 3.5 | R | | | Re-heating Methods | 7.2 | | R | | Food Contact Surfaces | 11.0 WATER SUPPLY AND WASTE DISPOSAL | | | | |
| 1.3 | | R | | Acceptable Containers and Labeling | 3.6 | | | X | Handling Methods | 7.3 | | R | | Mechanical Dishwashing | 11.1 | | | R | Water (Quality and Quantity) |
| 2.0 | | | | FOOD STORAGE | 4.0 | | | | FOOD DISPLAY AND SERVICE | 7.4 | X | | | Manual Dishwashing | 11.2 | | | R | Sewage Disposal |
| 2.1 | | R | | Storage of Potentially Hazardous Foods | 4.1 | R | | | Display Methods | 7.5 | | R | | Eating Utensils and Dishes | 11.3 | | | R | Solid Waste Handling |
| 2.2 | | R | | Frozen Storage | 4.2 | R | | | Advance Preparation | 8.0 | | | | 12.0 LIGHTING AND VENTILATION | | | | | |
| 2.3 | | R | | Refrigerated Storage (Temperature) | 5.0 | | | | RECORD KEEPING AND RECALLS | 8.1 | | R | | Cleaning and Sanitizing | 12.1 | | | R | Lighting |
| 2.4 | | R | | Refrigerated Storage (Methods) | 5.1 | | R | | Record Keeping | 8.2 | | R | | Detergents and Chemical Use and Storage | 12.2 | | | R | Ventilation |
| 2.5 | | R | | Refrigerated Storage (Space) | 5.2 | | R | | Recall of Food | 9.0 | | | | 13.0 GENERAL | | | | | |
| 2.6 | | R | | Dry Storage | 6.0 | | | | PERSONNEL | 9.1 | | R | | Washroom(s) | 13.1 | | | R | Licence |
| 2.7 | | R | | Storage of Food for Staff | 6.1 | | R | | Demonstrating Knowledge | 9.2 | | R | | Hand Washing Station(s) | 13.2 | | | R | Rodent and Insect Control |
| 3.0 | | | | FOOD PREPARATION AND HANDLING | 6.2 | | R | | Employee Health | 10.0 | | | | 13.3 FLOORS, WALLS AND CEILINGS | | | | | |
| 3.1 | | R | | Thawing Methods | 6.3 | | R | | Personal Hygiene Practices | 10.1 | | R | | Floors (Construction and Maintenance) | | | | R | Other Infractions/Hazards |
| 3.2 | | R | | Cooking Methods | 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 |
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Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: 17 12 20

Re-inspection Required: Yes No

If Yes, Date: _____ Received by: _____ Inspector Signature: _____