FOOD PREMISES INSPECTION FORM Name of Premises: Cafe Bon bivant Licence #: 01-02597 Operator:														Brunswick				
Operator: Type: Class 3 Class 4 Class 5															Brunswick			
Address: 140 Change aug Dieppe Category: Routine Diepetion New Licence Other															CANADA			
Addre	ss: _	17	o cr	lan	pain st.	Pl	<i>epp</i>	e	Category:	Rou					Other			
	_		A						Water Supp	ly: Priv	ate		Municip	al				
Item No.	N.O.	s U				Item No.	N.O.	s u			Item No.		s U		ltem No.	N.O.	s ^U	
1.0	FOOD		1			3.3		4	Holding Methods		7.0	FOOD EC	UIPMEN	T AND UTENSILS	10.2		-	Walls (Construction and Maintenance)
1.1		Y	Approv	ed Sourc	ce	3.4		4	Cooling Methods		7.1		4	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		5	Ceilings (Constructions and Maintenance)
1.2		Purchasing and Receiving			3.5			Re-heating Methods		7.2		-	Food Contact Surfaces	11.0	WATE	R SUPPLY A	AND WASTE DISPOSAL	
1.3		Acceptable Containers and Labeling			3.6			Handling Methods		7.3			Mechanical Dishwashing	11.1		VE	Water (Quality and Quantity)	
2.0	FOODS	DD STORAGE			4.0	FOOD	DISPLAY AN	ID SERVICE		7.4		X	Manual Dishwashing	11.2		V	Sewage Disposal	
2.1		4			ntially Hazardous Foods	4.1		V	Display Methods	den series	7.5		V	Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2		Frozen Storage			4.2			Advance Preparation		8.0	CLEANIN	IG AND S	ANITIZING	12.0	LIGHT	ING AND VI	ENTILATION	
2.3		V	Refrige	rated Sto	orage (Temperature)	5.0	RECO	RD KEEPING	AND RECALLS		8.1		Y	Cleaning and Sanitizing	12.1		4	Lighting
2.4		4	Refrige	rated Sto	orage (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	GENE	RAL		
2.6		~	Dry Sto	orage		6.0	PERS	ONNEL			9.1		V	Washroom(s)	13.1		4	Licence
2.7			Storage	e of Food	d for Staff	6.1		V	Demonstrating Knowledg	le	9.2		1	Hand Washing Station(s)	13.2		4	Rodent and Insect Control
3.0	FOODF	REPARA	TION AND I	HANDLIN	NG	6.2			Employee Health	1.1	10.0	FLOORS,	WALLS	AND CEILINGS	13.3		1	Other Infractions/Hazards
3.1		4	Thawin	g Method	ds	6.3		-	Personal Hygiene Practic	es	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																		
Item N	0.	MI	MA	CR	Remarks													Date for Correction
7	4	X the hand				inod	aging sink and the 3 compartment sink needs to be I cleaned more often											Next insp.
		1	Accord a			and	cland more often									-		
	A leaned and a leaned more of ten																	
1.1							e e	n										
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									100 C		D							
Green Re-inspection																		
Light Yellow Dark Yellow The dec 2019 Required: Yes No																		
5.2						ofloar	Increation: If Vac Data:											
Striped Red Red Date of Inspection: If Yes, Date: White – Office; Yellow – Operator; Blue – Copy for Posting 01/2019																		
	Whi	te – Offic	e; Yellow -	- Operat	tor; Blue – Copy for Po	sting		Food Pre	mises Standard Or	perational Pr	rocedu	res		Version 6.0 January 2019 Rep	laces V	ersion	5.1	01/2019