

FOOD PREMISES INSPECTION FORM



Name of Premises: C & J's Family Restaurant
 Operator: C & J's Family Restaurant
 Address: 10 East Main St. Port Elgin, NB

Licence #: 01-02103
 Type: Class 3 Class 4 Class 5
 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		✓		7.0	FOOD EQUIPMENT AND UTENSILS			10.2		✓	
1.1		✓		3.4		✓		7.1		✓		10.3		✓	
1.2		✓		3.5		✓		7.2				11.0	WATER SUPPLY AND WASTE DISPOSAL		
1.3			X	3.6		✓		7.3	✓			11.1		✓	
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4		✓		11.2		✓	
2.1		✓		4.1		✓		7.5		✓		11.3		✓	
2.2		✓		4.2		✓		8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
2.3			X	5.0	RECORD KEEPING AND RECALLS			8.1		✓		12.1		✓	
2.4		✓		5.1		N/A		8.2			X	12.2		✓	
2.5		✓		5.2				9.0	SANITARY FACILITIES			13.0	GENERAL		
2.6		✓		6.0	PERSONNEL			9.1		✓		13.1		✓	
2.7		✓		6.1		✓		9.2			X	13.2		✓	
3.0	FOOD PREPARATION AND HANDLING			6.2		✓		10.0	FLOORS, WALLS AND CEILINGS			13.3		✓	
3.1			X	6.3		✓		10.1		✓					
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
1.3	X			Food items must be labeled with date of preparation. Some items were not labeled	immediately
2.3	X			Temperatures are not being recorded in "pop fridge" in the front. All refrigerators must be equipped with thermometers and have temperatures logged to ensure it maintains 4°C/40°F or below.	immediately
3.1		X		Hamburg was thawing in the handwashing sink during the time of inspection. All foods must be thawed in one of the following ways to prevent crosscontamination 1) in the refrigerator 2) in the sink under cold running water 3) in the microwave as part of the cooking process. Hamburg was still frozen and put in refrigerator.	corrected.
8.2		X		Sanitizer concentration was too strong during the time of inspection. Sanitizer must be mixed as per manufacturer's guidelines in order to prevent chemical contamination.	corrected
9.2		X		Handwashing sink must be cleared and used for handwashing only. Hamburg was thawing in sink during inspection.	corrected.

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 If Yes, Date: Oct. 30, 2019

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