

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Mosbee's Pub  
 Operator: \_\_\_\_\_  
 Address: 1757 Rte 640 Unit 1  
Hamwell NB.

Licence #: 03-02286 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			
				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2				3.5				7.2				<b>WATER SUPPLY AND WASTE DISPOSAL</b>			
				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3				3.6				7.3				11.1			
				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				Eating Utensils and Dishes				<b>LIGHTING AND VENTILATION</b>			
2.2				4.2				8.0				12.0			
				Frozen Storage				<b>CLEANING AND SANITIZING</b>				Lighting			
2.3				5.0				8.1				12.1			
				Refrigerated Storage (Temperature)				Cleaning and Sanitizing				Ventilation			
2.4				5.1				8.2				12.2			
				Refrigerated Storage (Methods)				Detergents and Chemical Use and Storage				<b>GENERAL</b>			
2.5				5.2				9.0				13.0			
				Refrigerated Storage (Space)				<b>SANITARY FACILITIES</b>				Licence			
2.6				6.0				9.1				13.1			
				<b>PERSONNEL</b>				Washroom(s)				Rodent and Insect Control			
2.7				6.1				9.2				13.2			
				Storage of Food for Staff				Hand Washing Station(s)				Other Infractions/Hazards			
3.0				6.2				10.0				13.3			
<b>FOOD PREPARATION AND HANDLING</b>				<b>RECORD KEEPING AND RECALLS</b>				<b>FLOORS, WALLS AND CEILINGS</b>							
3.1				6.3				10.1							
				Thawing Methods				Floors (Construction and Maintenance)							
3.2															
				Cooking Methods				Personal Hygiene Practices							

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			Re-usable Containers must be of food grade materials which can be washed, rinsed and sanitized, some kitchen containers are not food grade and need to be replaced.	Immediately.
2.6	X			Foods shall be stored in a manner to prevent cross contamination, potatoes and onions were stored directly on floor.	Corrected.
8.1	X			Floor, walls & ceilings shall be kept clean and sanitary, grease buildup on floor in kitchen, ventilation hoods requires cleaning.	on going
13.2	X			Written record of all pest control measures used in food service premises shall be maintained and be easily accessible for review by Inspector.	Immediately.

Green  
 Light Yellow  Dark Yellow  
 Striped Red  Red

Re-inspection Required:  Yes  No  
 Date of Inspection: 17 Sep 2019  
 If Yes, Date: \_\_\_\_\_