

FOOD PREMISES INSPECTION FORM



Name of Premises: Bistro le chat Bleu
 Operator: Bistro le chat Bleu
 Address: 342 Route 970 Baie Verte NB

Licence #: 01-02287
 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 | | ✓ | | 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 DISPLAY AND SERVICE | 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 | | | | CLEANING AND SANITIZING | 12.0 | | | | LIGHTING AND VENTILATION |
| 2.3 | | ✓ | | Refrigerated Storage (Temperature) | 5.0 | | | | RECORD KEEPING AND RECALLS | 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 | | | | SANITARY FACILITIES | 13.0 | | | | GENERAL |
| 2.6 | | ✓ | | Dry Storage | 6.0 | | | | PERSONNEL | 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 HANDLING | 6.2 | | ✓ | | Employee Health | 10.0 | | | | FLOORS, WALLS AND CEILINGS | 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

| Item No. | MI | MA | CR | Remarks | Date for Correction |
|----------|----|----|----|--|---------------------|
| 8.2 | | ✗ | | Sanitizer bottles at 300ppm Quat concentration. Ensure sanitizer Quat is maintained at 200ppm concentration. | Corrected. |
| 3.1 | | ✗ | | Meat (chicken) on counter. Ensure potentially hazardous products are thawed under running cold water, in refrigeration or part of cooking process. | corrected |
| 13.2 | | ✗ | | Ensure food products are covered from flies. | corrected |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |

| | | | |
|--|--|-------------------------------------|--|
| <input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Striped Red | <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Red | Oct 22, 2020 Date of Inspection: | Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date: |
|--|--|-------------------------------------|--|

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