

FOOD PREMISES INSPECTION FORM

Name of Premises: Seaside Grill Restaurant LTD Licence #: 11-00349

Operator: Seaside Grill Restaurant LTD

Address: 170 main st. Regdan NB

- Type: Class 3 Class 3 WH Class 4 Class 5
- Additional Info: PM TE Catering
- 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 | | | | 3.4 | | | | Cooling Methods | 7.1 | | | | 10.3 | | | | Ceilings (Constructions and Maintenance) |
| 1.2 | | | | 3.5 | | | | Re-heating Methods | 7.2 | | | | 11.0 | WATER SUPPLY AND WASTE DISPOSAL | | | |
| 1.3 | | | | 3.6 | | | | Handling Methods | 7.3 | | | | 11.1 | | | | Water (Quality and Quantity) |
| 2.0 | FOOD STORAGE | | | 4.0 | FOOD DISPLAY AND SERVICE | | | 7.4 | | | | 11.2 | | | | Sewage Disposal | |
| 2.1 | | | | 4.1 | | | | Display Methods | 7.5 | | | | 11.3 | | | | Solid Waste Handling |
| 2.2 | | | | 4.2 | | | | Frozen Storage | 8.0 | CLEANING AND SANITIZING | | | 12.0 | LIGHTING AND VENTILATION | | | |
| 2.3 | | ✓ | | 5.0 | RECORD KEEPING AND RECALLS | | | 8.1 | | | | | 12.1 | | | | Lighting |
| 2.4 | | | | 5.1 | | | | Refrigerated Storage (Temperature) | 8.2 | | | | 12.2 | | | | Ventilation |
| 2.5 | | | | 5.2 | | | | Refrigerated Storage (Methods) | 9.0 | SANITARY FACILITIES | | | 13.0 | GENERAL | | | |
| 2.6 | | | | 6.0 | PERSONNEL | | | 5.2 | | | | | 13.1 | | | | Licence |
| 2.7 | | | | 6.1 | | | | Refrigerated Storage (Space) | 9.1 | | | | 13.2 | | | | Rodent and Insect Control |
| 3.0 | FOOD PREPARATION AND HANDLING | | | 6.2 | | | | Dry Storage | 9.2 | | | | 13.3 | | ✓ | | Other Infractions/Hazards |
| 3.1 | | | | 6.3 | | | | Storage of Food for Staff | 10.0 | FLOORS, WALLS AND CEILINGS | | | 13.3 | | | | |
| 3.2 | | | | | | | | Thawing Methods | 10.1 | | | | | | | | |
| | | | | | | | | 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 |
|----------|----|----|----|--|---------------------|
| | | | | Items # 2.3 & 13.3 have been corrected | |
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Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: March 4/21
 If Yes, Date:

White - Office; Yellow - Operator; Blue - Copy for Posting WH - With Handling; PM - Public Market; TE - Temporary Event