FOOD PREMISES INSPECTION FORM

Name of Premises: Stmr 36 (Delta Fredericton Hotel) **Licence #:** 03-02015 **Type:** ☐ Class 3 ☑ Class 4 ☐ Class 5

Operator:

Address: 225 Woodstock Road Fredericton NB **Category:** ☑ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection

Water Supply: ☐ Private ☑ Municipal

New Nouveau Brunswick

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
2.3		✓		Refrigeration units must be able to maintain Foods at 4°C or less	
				- Temperature in line fridge below stove did not hold seafoods stored below 4°C - discarded product	Corrected at the time of inspection.
				- Sandwich line fridge and cold holding table on line were at 8°C ~~during~~ during the inspection	
				- told kitchen manager to adjust temperatures of the refrigerators & they maintain 4°C or less	

☑ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

Feb 9, 2021 — Date of Inspection:

Re-inspection Required: ☐ Yes ☑ No

If Yes, Date:

FOOD PREMISES INSPECTION FORM

Name of Premises: STMR 76 Dolly's Fredericton Hotel

Address: 225 Woodstock road Fredericton NB

Category: ☐ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection

Covid

New Nouveau Brunswick

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
				In compliance with Covid-19 requirements	

☐ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

Feb 9, 2021
Date of Inspection:

Re-inspection Required: ☐ Yes ☑ No

If Yes, Date:

Received by:

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