FOOD PREMISES INSPECTION FORM

Name of Premises: NB Community Residence Inc
Operator: NB Community Res Inc.
Address: 530 Needham ST Fredericton, NB

Licence #: 03-01467
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

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

15 Sep 2020 — **Date of Inspection:**

Re-inspection Required: ☐ Yes ☒ No
If Yes, Date:

Stephanie Breuer — **Received by:**

Inspector Signature:

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