

FOOD PREMISES INSPECTION FORM

Name of Premises: Nancy's Special Care Home

Licence #: 01-00220

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 121 Cassie Ave Shediac

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				3.3	<input checked="" type="checkbox"/>			7.0				10.2		<input checked="" type="checkbox"/>	
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1		<input checked="" type="checkbox"/>		3.4	<input checked="" type="checkbox"/>			7.1		<input checked="" type="checkbox"/>		10.3		<input checked="" type="checkbox"/>	
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2		<input checked="" type="checkbox"/>		3.5	<input checked="" type="checkbox"/>			7.2		<input checked="" type="checkbox"/>		11.0 WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				11.1 Water (Quality and Quantity)			
1.3			<input checked="" type="checkbox"/>	3.6	<input checked="" type="checkbox"/>			7.3			<input checked="" type="checkbox"/>	11.2		<input checked="" type="checkbox"/>	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.3 Sewage Disposal			
2.0				4.0				7.4		<input checked="" type="checkbox"/>		11.3		<input checked="" type="checkbox"/>	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1			<input checked="" type="checkbox"/>	4.1		<input checked="" type="checkbox"/>		7.5		<input checked="" type="checkbox"/>		12.0 LIGHTING AND VENTILATION			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				12.1 Lighting			
2.2		<input checked="" type="checkbox"/>		4.2		<input checked="" type="checkbox"/>		8.0			<input checked="" type="checkbox"/>	12.2 Ventilation			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				12.1 Lighting			
2.3			<input checked="" type="checkbox"/>	5.0				8.1		<input checked="" type="checkbox"/>		12.2 Ventilation			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				12.1 Lighting			
2.4		<input checked="" type="checkbox"/>		5.1		<input checked="" type="checkbox"/>		8.2			<input checked="" type="checkbox"/>	12.2 Ventilation			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				12.2 Ventilation			
2.5		<input checked="" type="checkbox"/>		5.2		<input checked="" type="checkbox"/>		9.0				13.0 GENERAL			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				13.0 GENERAL			
2.6		<input checked="" type="checkbox"/>		6.0				9.1		<input checked="" type="checkbox"/>		13.1 Licence			
Dry Storage				PERSONNEL				Washroom(s)				13.1 Licence			
2.7			<input checked="" type="checkbox"/>	6.1		<input checked="" type="checkbox"/>		9.2		<input checked="" type="checkbox"/>		13.2 Rodent and Insect Control			
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				13.2 Rodent and Insect Control			
3.0				6.2		<input checked="" type="checkbox"/>		10.0				13.3 Other Infractions/Hazards			
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS				13.3 Other Infractions/Hazards			
3.1		<input checked="" type="checkbox"/>		6.3		<input checked="" type="checkbox"/>		10.1		<input checked="" type="checkbox"/>		13.3 Other Infractions/Hazards			
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)				13.3 Other Infractions/Hazards			
3.2		<input checked="" type="checkbox"/>		N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
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
1.3			<input checked="" type="checkbox"/>	all food products must be labelled and dated to ensure tracking for recalls and best practices	Corrected
2.1			<input checked="" type="checkbox"/>	Raw hamburger was stored above ready to eat foods hamburger has been moved to avoid cross contamination	Corrected
2.2			<input checked="" type="checkbox"/>	temperatures for refrigerators must be recorded 2x a day	11/1/21
2.7	<input checked="" type="checkbox"/>			all foods for personal use can not be stored in the licensed facility	Corrected
7.3			<input checked="" type="checkbox"/>	the dishwasher used in the prep kitchen area is not NSF approved, other dishwasher will be used until it can be replaced	11/1/21
8.2			<input checked="" type="checkbox"/>	The sanitizer was not at correct concentration it must be 200ppm for food contact surfaces	Corrected

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: 11/1/21

If Yes, Date: _____

Received by: _____

Inspector Signature: _____