FOOD PREMISES INSPECTION FORM

Name of Premises: William's Residence
Operator:
Address: 556 Newcastle Blvd.

Licence #: 07-00805 **Type:** ☐ Class 3 ☑ Class 4 ☐ Class 5
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

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

October 21, 2021
Date of Inspection:

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

Received by:

Inspector Signature:

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