FOOD PREMISES INSPECTION FORM

Name of Premises: Penobsquis Corner Gas. Licence #: 02-02902 Type: ☐ Class 3 ☑ Class 4 ☐ Class 5

Operator:

Address: 3 Horton Lane, Penobsquis 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			S	Holding Methods	**7.0**	**FOOD EQUIPMENT AND UTENSILS**				10.2		S		Walls (Construction and Maintenance)
1.1		S		Approved Source	3.4	N.O.			Cooling Methods	7.1		S		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		S		Ceilings (Constructions and Maintenance)
1.2		S		Purchasing and Receiving	3.5	N.O.			Re-heating Methods	7.2		S		Food Contact Surfaces	**11.0**	**WATER SUPPLY AND WASTE DISPOSAL**			
1.3		S		Acceptable Containers and Labeling	3.6			S	Handling Methods	7.3	S			Mechanical Dishwashing	11.1		S		Water (Quality and Quantity)
2.0	**FOOD STORAGE**				**4.0**	**FOOD DISPLAY AND SERVICE**				7.4		S		Manual Dishwashing	11.2		S		Sewage Disposal
2.1		S		Storage of Potentially Hazardous Foods	4.1	N.O.			Display Methods	7.5		S		Eating Utensils and Dishes	11.3		S		Solid Waste Handling
2.2		S		Frozen Storage	4.2	N.O.			Advance Preparation	**8.0**	**CLEANING AND SANITIZING**				**12.0**	**LIGHTING AND VENTILATION**			
2.3		S		Refrigerated Storage (Temperature)	**5.0**	**RECORD KEEPING AND RECALLS**				8.1			S	Cleaning and Sanitizing	12.1		S		Lighting
2.4		S		Refrigerated Storage (Methods)	5.1	N.O.			Record Keeping	8.2		S		Detergents and Chemical Use and Storage	12.2		S		Ventilation
2.5		S		Refrigerated Storage (Space)	5.2	N.O.			Recall of Food	**9.0**	**SANITARY FACILITIES**				**13.0**	**GENERAL**			
2.6			S	Dry Storage	**6.0**	**PERSONNEL**				9.1		S		Washroom(s)	13.1		S		Licence
2.7	N.O.			Storage of Food for Staff	6.1			S	Demonstrating Knowledge	9.2		S		Hand Washing Station(s)	13.2		S		Rodent and Insect Control
3.0	**FOOD PREPARATION AND HANDLING**				6.2			S	Employee Health	**10.0**	**FLOORS, WALLS AND CEILINGS**				13.3		S		Other Infractions/Hazards
3.1	N.O.			Thawing Methods	6.3			S	Personal Hygiene Practices	10.1			S	Floors (Construction and Maintenance)					
3.2		S		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
2.6	X			Grease under sink needs to be cleaned.	Immediately
3.3	X			Temperatures of gravy and hot holding for chicken needs to be recorded every 4hrs.	Immediately
8.1	X			Sanitizer must be available in all work stations.	Corrected

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

Date of Inspection: Sept. 25/19

Re-inspection Required: ☐ Yes ☑ No

If Yes, Date: