FOOD PREMISES INSPECTION FORM

Name of Premises: The Middle Ground Cafe
Operator:
Address: 996 Rt 716 Grand Manan

Licence #: [illegible]
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 Corrected
8.1	✓			Sanitizer must be maintained at 200 ppm. Sanitizer concentration at time of inspection was 400 ppm	corrected at time of inspection

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

Date of Inspection: May 9/18

Re-inspection Required: ☐ Yes ☐ No

If Yes, Date:

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

03/2012

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