

# FOOD PREMISES INSPECTION FORM

Name of Premises: Atlantic Smoke Haus

Licence #: 01-03010

Operator: Atlantic Smoke Haus

Type: ☐ Class 3 ☐ Class 3 WH ☐ Class 4 ☒ Class 5

Address: 489 Acadie Avenue Dieppe

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	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		✓	✓		10.3		✓		Ceilings (Constructions and Maintenance)
1.2		✓	✓	Purchasing and Receiving	3.5		✓		Re-heating Methods	7.2		✓			11.0	WATER SUPPLY AND WASTE DISPOSAL			
1.3		✓	✓	Acceptable Containers and Labeling	3.6		✓		Handling Methods	7.3		✓			11.1		✓		Water (Quality and Quantity)
2.0	FOOD STORAGE				4.0	FOOD DISPLAY AND SERVICE				7.4		✓			11.2		✓		Sewage Disposal
2.1		✓	✓	Storage of Potentially Hazardous Foods	4.1		✓		Display Methods	7.5		✓			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		✓			12.1		✓		Lighting
2.4			X	Refrigerated Storage (Methods)	5.1		✓		Record Keeping	8.2			X		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		✓			13.1		✓		Licence
2.7		✓	✓	Storage of Food for Staff	6.1		✓		Demonstrating Knowledge	9.2		✓			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									
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
2.3		X		raw meat must be stored at the bottom of the refrigerators to <del>prevent</del> prevent contamination	Corrected
8.2		X		the Sanitizer was more than 400 ppm during the inspection, Sanitizer must be a 200 ppm	Corrected
1.3	X			Prepared meals must have a date of preparation on the package	Immediately

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Striped Red	<input type="checkbox"/> Dark Yellow <input type="checkbox"/> Red	27 Jan 2021 Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:
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White – Office; Yellow – Operator; Blue – Copy for Posting

WH - With Handling; PM - Public Market; TE - Temporary Event