

## Food Premises Inspection Report

|   |  |
|---|--|
| <b>Name of Premise:</b> Betts Village Family Restaurant<br><br><b>Address:</b> 235 Main Street<br>Doaktown NB | <b>Licence #:</b> 03-00386<br><b>Type:</b> Class/Classe 4<br><b>Category:</b> Compliance<br><b>Water Supply:</b> Municipal<br><b>Date of Inspection:</b> June 23, 2021 |
|---|--|

| Item no.                                 | Description   | CDI                      | R                        |
|--|---|--------------------------|--------------------------|
| <b>1.0 FOOD</b>                          |   |                          |                          |
| 1.1                                      | S Approved Source   | <input type="checkbox"/> | <input type="checkbox"/> |
| 1.2                                      | S Purchasing and Receiving  | <input type="checkbox"/> | <input type="checkbox"/> |
| 1.3                                      | S Acceptable Containers and Labeling                                  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>2.0 FOOD STORAGE</b>                  |   |                          |                          |
| 2.1.                                     | S Storage of Potentially Hazardous Foods                              | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.2.                                     | U Frozen Storage  | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.3.                                     | S Refrigerated Storage (Temperature)                                  | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.4.                                     | S Refrigerated Storage (Methods)                                      | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.5.                                     | S Refrigerated Storage (Space)  | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.6.                                     | S Dry Storage   | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.7.                                     | S Storage of Food for Staff   | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>3.0 FOOD PREPARATION AND HANDLING</b> |   |                          |                          |
| 3.1.                                     | N.O. Thawing Methods  | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.2.                                     | S Cooking Methods   | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.3.                                     | U Holding Methods   | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.4.                                     | N.O. Cooling Methods  | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.5.                                     | S Re-heating Methods  | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.6.                                     | S Handling Methods  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>4.0 FOOD DISPLAY AND SERVICE</b>      |   |                          |                          |
| 4.1.                                     | S Display Methods   | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.2.                                     | S Advance Preparation   | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>5.0 RECORD KEEPING AND RECALLS</b>    |   |                          |                          |
| 5.1.                                     | N.O. Record Keeping   | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.2.                                     | N.O. Recall of Food   | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>6.0 PERSONNEL</b>                     |   |                          |                          |
| 6.1.                                     | S Demonstrating Knowledge   | <input type="checkbox"/> | <input type="checkbox"/> |
| 6.2.                                     | S Employee Health   | <input type="checkbox"/> | <input type="checkbox"/> |
| 6.3.                                     | S Personal Hygiene Practices  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>7.0 FOOD EQUIPMENT AND UTENSILS</b>   |   |                          |                          |
| 7.1.                                     | S Food Equipment (Design, Construction, Installation and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |
| 7.2.                                     | S Food Contact Surfaces   | <input type="checkbox"/> | <input type="checkbox"/> |
| 7.3.                                     | U Mechanical Dishwashing  | <input type="checkbox"/> | <input type="checkbox"/> |
| 7.4.                                     | S Manual Dishwashing  | <input type="checkbox"/> | <input type="checkbox"/> |
| 7.5.                                     | S Eating Utensils and Dishes  | <input type="checkbox"/> | <input type="checkbox"/> |

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## 8.0 CLEANING AND SANITIZING

- |      |   |   |                                     |                          |
|------|---|---|-------------------------------------|--------------------------|
| 8.1. | U | Cleaning and Sanitizing                 | <input type="checkbox"/>            | <input type="checkbox"/> |
| 8.2. | U | Detergents and Chemical Use and Storage | <input checked="" type="checkbox"/> | <input type="checkbox"/> |

## 9.0 SANITARY FACILITIES

- |      |   |                         |                          |                          |
|------|---|-------------------------|--------------------------|--------------------------|
| 9.1. | S | Washroom(s)             | <input type="checkbox"/> | <input type="checkbox"/> |
| 9.2. | S | Hand Washing Station(s) | <input type="checkbox"/> | <input type="checkbox"/> |

## 10.0 FLOORS, WALLS AND CEILINGS

- |       |   |  |                          |                          |
|-------|---|--|--------------------------|--------------------------|
| 10.1. | S | Floors (Construction and Maintenance)    | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.2. | S | Walls (Construction and Maintenance)     | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.3. | S | Ceilings (Constructions and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |

## 11.0 WATER SUPPLY AND WASTE DISPOSAL

- |       |   |                              |                          |                          |
|-------|---|------------------------------|--------------------------|--------------------------|
| 11.1. | S | Water (Quality and Quantity) | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.2. | S | Sewage Disposal              | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.3. | S | Solid Waste Handling         | <input type="checkbox"/> | <input type="checkbox"/> |

## 12.0 LIGHTING AND VENTILATION

- |       |   |             |                          |                          |
|-------|---|-------------|--------------------------|--------------------------|
| 12.1. | S | Lighting    | <input type="checkbox"/> | <input type="checkbox"/> |
| 12.2. | S | Ventilation | <input type="checkbox"/> | <input type="checkbox"/> |

## 13.0 GENERAL

- |       |   |                           |                          |                          |
|-------|---|---------------------------|--------------------------|--------------------------|
| 13.1. | S | Licence                   | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.2. | S | Rodent and Insect Control | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.3. | S | Other Infractions/Hazards | <input type="checkbox"/> | <input type="checkbox"/> |

*N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Critical infraction, CDI - Corrected During Inspection, R - Repeated infraction*

## OBSERVATIONS AND CORRECTIVE ACTIONS

| Item | MI /MA/ CR | Remarks  | Date for correction |
|------|------------|--|---------------------|
| 2.2. | MI         | Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor)<br><b>Observations: Foods in walk-in freezer were stored on the floor.</b><br><b>Comment: Keep foods off the floor to avoid contamination and to allow frequent cleanin</b>   | Immediately         |
| 3.3. | MI         | Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review<br><b>Observations: Hot holding temperatures for gravy and mixed vegetables have been recorded twice daily.</b><br><b>Comment: Temperatures for hold holding foods should be recorded every four hours.</b> | Immediately         |
| 7.3. | MI         | Water temperature and/or sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring<br><b>Observations: A log of the concentration of chlorine sanitizer was unavailable upon inspection.</b><br><b>Comment: Chlorine sanitizer should be tested daily and be at 100 ppm of free available c</b>   | Immediately         |
| 8.1. | MI         | Shelves shall be kept clean and sanitary<br><b>Observations: Shelving at servers counter storing mugs and tea pots were soiled.</b><br><b>Comment: Increase frequency of cleaning of shelving in servers counter.</b>  | Immediately         |
| 8.2. | MA         | Chemicals must be stored in an acceptable manner, away and separated from foods and food contact items   | Corrected           |

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**Observations:** Cleaning chemicals were stored above and on same shelf as dry storage foods.

**Comment:** *Chemicals should be stored away foods to avoid chemical contamination.*

**Corrective Actions:** *Staff moved the chemicals to a shelf separate from foods in dry storage.*

### CLOSING COMMENTS

Rating color

Green/Vert