

FOOD PREMISES INSPECTION FORM

Name of Premises: Palinka
 Operator: _____
 Address: 2513 York St
Fredericton NB

Licence #: 03-01480 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 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				3.3				7.0				10.2			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1		✓		3.4		✓		7.1		✓		10.3		✓	
		✓		Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2		✓		3.5		✓		7.2		✓		11.0 WATER SUPPLY AND WASTE DISPOSAL			
		✓		Purchasing and Receiving				Food Contact Surfaces				Water (Quality and Quantity)			
1.3		✓		3.6		✓		7.3		✓		11.1		✓	
		✓		Acceptable Containers and Labeling				Mechanical Dishwashing				Sewage Disposal			
2.0		✓		4.0		✓		7.4		✓		11.2		✓	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1		✓		4.1		✓		7.5		✓		11.3		✓	
		✓		Storage of Potentially Hazardous Foods				Eating Utensils and Dishes				12.0 LIGHTING AND VENTILATION			
2.2		✓		4.2		✓		8.0 CLEANING AND SANITIZING				Lighting			
		✓		Frozen Storage				Cleaning and Sanitizing				Ventilation			
2.3		✓		5.0		✓		8.1		✓		12.1		✓	
		✓		Refrigerated Storage (Temperature)				9.0 SANITARY FACILITIES				GENERAL			
2.4		✓		5.1		✓		8.2		✓		12.2		✓	
		✓		Refrigerated Storage (Methods)				Washroom(s)				Licence			
2.5		✓		5.2		✓		9.1		✓		13.1		✓	
		✓		Refrigerated Storage (Space)				Hand Washing Station(s)				Rodent and Insect Control			
2.6		✓		6.0		✓		9.2		✓		13.2		✓	
		✓		Dry Storage				10.0 FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
2.7		✓		6.1		✓		10.1		✓		13.3		✓	
		✓		Storage of Food for Staff				Floors (Construction and Maintenance)							
3.0		✓		6.2		✓									
FOOD PREPARATION AND HANDLING				PERSONNEL											
3.1		✓		6.3		✓									
		✓		Thawing Methods											
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	✓			c) Temperatures shall be recorded at least 2x daily at acceptable intervals during operation. & shall be accessible for review by inspectors * staff was not able to produce temp charts & was not knowledgeable on taking temperatures for recording.	
2.3	✓			c) water temperature /and/or sanitizer shall be verified daily. * sanitation logs are absent.	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 If Yes, Date: _____

Date of Inspection: Sept 23/19