FOOD PREMISES INSPECTION FORM

Name of Premises: AMI Tea. **Licence #:** 02-03306 **Type:** ☐ Class 3 ☑ Class 4 ☐ Class 5

Operator:

Address: 73 King Street, Saint John **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 for Correction
2.3		✓		No temperature logs from Feb. 2021, temperature shall be recorded at least 2 times daily at acceptable intervals during operations.	Immediately

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

June 1/2021 — Date of Inspection:

Re-inspection Required: ☑ Yes ☐ No

If Yes, Date: June 15/2021

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

03/2012