

Food Premises Inspection Report

Name of Premise: Nela's Kitchen Address: Unit 500-67 Marr Road Rothesay NB	Licence #: 02-03062 Type: Class/Classe 5 Category: Compliance Water Supply: Municipal Date of Inspection: September 8, 2021
--	--

Item no.	Description	CDI	R
----------	-------------	-----	---

1.0 FOOD

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"/>

2.0 FOOD STORAGE

2.1	S	Storage of Potentially Hazardous Foods	<input type="checkbox"/>	<input type="checkbox"/>
2.2	S	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	N.O.	Storage of Food for Staff	<input type="checkbox"/>	<input type="checkbox"/>

3.0 FOOD PREPARATION AND HANDLING

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	S	Holding Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.4	S	Cooling Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.5	N.O.	Re-heating Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.6	S	Handling Methods	<input type="checkbox"/>	<input type="checkbox"/>

4.0 FOOD DISPLAY AND SERVICE

4.1	N.O.	Display Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.2	S	Advance Preparation	<input type="checkbox"/>	<input type="checkbox"/>

5.0 RECORD KEEPING AND RECALLS

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"/>

6.0 PERSONNEL

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"/>

7.0 FOOD EQUIPMENT AND UTENSILS

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	N.O.	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"/>



Food Premises Inspection Report

Name of Premise:	Nela's Kitchen	Licence #:	02-03062
-------------------------	----------------	-------------------	----------

8.0 CLEANING AND SANITIZING

- 8.1 S Cleaning and Sanitizing
- 8.2 S Detergents and Chemical Use and Storage

9.0 SANITARY FACILITIES

- 9.1 S Washroom(s)
- 9.2 S Hand Washing Station(s)

10.0 FLOORS, WALLS AND CEILINGS

- 10.1 S Floors (Construction and Maintenance)
- 10.2 S Walls (Construction and Maintenance)
- 10.3 S Ceilings (Constructions and Maintenance)

11.0 WATER SUPPLY AND WASTE DISPOSAL

- 11.1 S Water (Quality and Quantity)
- 11.2 N.O. Sewage Disposal
- 11.3 S Solid Waste Handling

12.0 LIGHTING AND VENTILATION

- 12.1 S Lighting
- 12.2 S Ventilation

13.0 GENERAL

- 13.1 S Licence
- 13.2 S Rodent and Insect Control
- 13.3 N.O. Other Infractions/Hazards

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
------	------------	---------	---------------------

CLOSING COMMENTS

Rating color **Green**