# FOOD PREMISES INSPECTION FORM

Name of Premises: The Pier Waterfront Restaurant
Operator:
Address:

Licence #:
Type: ☐ Class 3 ☒ Class 4 ☐ Class 5
Category: ☒ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection
Water Supply: ☒ Private ☐ Municipal

New Nouveau Brunswick

| Item No. | I.O. | S | U | | Item No. | N.O. | S | U | | Item No. | I.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 |
|---|---|---|---|---|---|
| 2.4 | ✓ | | | Ensure raw product is stored below Ready to eat products in refrigerated storage (kitchen fridge, grill fridge) | corrected. |
| 1.3 | ✓ | | | Any prepared potentially hazardous food wrapped in packages & stored in containers shall be labeled with the date of preparation | ASAP. |
| 8.1 | ✓ | | | Sanitizer concentration (bleach - chlorine) must be maintained at 100 ppm. Verify using test strips provided. | corrected. |

☒ Green
☐ Light Yellow ☐ Dark Yellow
☐ Striped Red ☐ Red

May 15/18
Date of Inspection:

Re-inspection Required: ☐ Yes ☒ No
If Yes, Date:

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

03/2012

PAGE 05/06 HEALTH PH INSPECTION 506-466-7908 08:46 05/16/2018