

Food Premises Inspection Report

Name of Premise: Berc's Cookhouse Address: 574 Main Street Hampton NB E5N 6C4	Licence #: 02-008119 Type: Class/Classe 4 Category: Pre-Operational Water Supply: Private Date of Inspection: September 8, 2021
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Item no.	Description	CDI	R
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1.0 FOOD

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|-----|---|------------------------------------|--------------------------|--------------------------|
| 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

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|-----|---|--|--------------------------|--------------------------|
| 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 | S | Storage of Food for Staff | <input type="checkbox"/> | <input type="checkbox"/> |

3.0 FOOD PREPARATION AND HANDLING

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|-----|---|--------------------|--------------------------|--------------------------|
| 3.1 | S | 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 | S | 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

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

5.0 RECORD KEEPING AND RECALLS

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|-----|------|----------------|--------------------------|--------------------------|
| 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

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|-----|---|----------------------------|--------------------------|--------------------------|
| 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

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|-----|------|---|--------------------------|--------------------------|
| 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 | U | Manual Dishwashing | <input type="checkbox"/> | <input type="checkbox"/> |
| 7.5 | S | Eating Utensils and Dishes | <input type="checkbox"/> | <input type="checkbox"/> |

