

FOOD PREMISES INSPECTION FORM

Name of Premises:

Cormier Meat Market

Licence #:

11-00377

Operator:

[Signature]

Type:

Class 3 Class 3 WH Class 4 Class 5

Additional Info:

PM TE Catering

Address:

4624 Rue Principale
St-Antoine, NB

Category:

Routine Re-inspection New Licence Other

Water Supply:

Private Municipal



Item No.	N.O.	S	U		Item No.	N.O.	S	U		Item No.	N.O.	S	U	
1.0				FOOD	3.3		<input checked="" type="checkbox"/>		Holding Methods	7.0			<input checked="" type="checkbox"/>	FOOD EQUIPMENT AND UTENSILS
1.1		<input checked="" type="checkbox"/>		Approved Source	3.4		<input checked="" type="checkbox"/>		Cooling Methods	7.1			<input checked="" type="checkbox"/>	Food Equipment (Design, Construction, Installation and Maintenance)
1.2	<input checked="" type="checkbox"/>			Purchasing and Receiving	3.5		<input checked="" type="checkbox"/>		Re-heating Methods	7.2			<input checked="" type="checkbox"/>	Food Contact Surfaces
1.3		<input checked="" type="checkbox"/>		Acceptable Containers and Labeling	3.6			<input checked="" type="checkbox"/>	Handling Methods	7.3	<input checked="" type="checkbox"/>			11.0 WATER SUPPLY AND WASTE DISPOSAL
2.0				FOOD STORAGE	4.0				FOOD DISPLAY AND SERVICE	7.4			<input checked="" type="checkbox"/>	11.1 Water (Quality and Quantity)
2.1		<input checked="" type="checkbox"/>		Storage of Potentially Hazardous Foods	4.1			<input checked="" type="checkbox"/>	Display Methods	7.5			<input checked="" type="checkbox"/>	11.2 Sewage Disposal
2.2		<input checked="" type="checkbox"/>		Frozen Storage	4.2			<input checked="" type="checkbox"/>	Advance Preparation	8.0				11.3 Solid Waste Handling
2.3		<input checked="" type="checkbox"/>		Refrigerated Storage (Temperature)	5.0				RECORD KEEPING AND RECALLS	8.1			<input checked="" type="checkbox"/>	12.0 LIGHTING AND VENTILATION
2.4		<input checked="" type="checkbox"/>		Refrigerated Storage (Methods)	5.1				Record Keeping	8.2			<input checked="" type="checkbox"/>	12.1 Lighting
2.5		<input checked="" type="checkbox"/>		Refrigerated Storage (Space)	5.2				Recall of Food	9.0				12.2 Ventilation
2.6		<input checked="" type="checkbox"/>		Dry Storage	6.0				PERSONNEL	9.1			<input checked="" type="checkbox"/>	13.0 GENERAL
2.7		<input checked="" type="checkbox"/>		Storage of Food for Staff	6.1			<input checked="" type="checkbox"/>	Demonstrating Knowledge	9.2			<input checked="" type="checkbox"/>	13.1 Licence
3.0				FOOD PREPARATION AND HANDLING	6.2			<input checked="" type="checkbox"/>	Employee Health	10.0				13.2 Rodent and Insect Control
3.1	<input checked="" type="checkbox"/>			Thawing Methods	6.3			<input checked="" type="checkbox"/>	Personal Hygiene Practices	10.1			<input checked="" type="checkbox"/>	13.3 Other Infractions/Hazards
3.2	<input checked="" type="checkbox"/>			Cooking Methods	<i>N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction</i>									

Item No.	MI	MA	CR	Remarks	Date for Correction
2.5	<input checked="" type="checkbox"/>			walk in cooler ventilator unit requires cleaning dust/dirt buildup observed	Immediate
10.1	<input checked="" type="checkbox"/>			Floors require cleaning in hard to reach area + under equipment	Immediate

Green Light Yellow Dark Yellow Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: 23-Nov-2021 If Yes, Date:

White - Office; Yellow - Operator; Blue - Copy for Posting WH - With Handling; PM - Public Market; TE - Temporary