

#064 P.003/006

09/27/2019 16:28

To: sussex

From:

# FOOD PREMISES INSPECTION FORM



Name of Premises: Clam Digger

Licence #: 02-00585

Operator:

Type:  Class 3  Class 4  Class 5  
Category:  Routine  Re-inspection  New Licence  Other  
Water Supply:  Private  Municipal

Address: 4465 Rte 127, Chamcook

| 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                                    |      |   |   | 3.3   |      |   |   | 7.0   |      |   |   | 10.2                                    |      |   |   |
| FOOD                                   |      |   |   | Holding Methods   |      |   |   | FOOD EQUIPMENT AND UTENSILS   |      |   |   | Walls (Construction and Maintenance)    |      |   |   |
| 1.1                                    |      |   |   | 3.4   |      |   |   | 7.1   |      |   |   | 10.3                                    |      |   |   |
| Approved Source                        |      |   |   | Cooling Methods   |      |   |   | Food Equipment (Design, Construction, Installation and Maintenance) |      |   |   | Ceilings (Construction and Maintenance) |      |   |   |
| 1.2                                    |      |   |   | 3.5   |      |   |   | 7.2   |      |   |   | 11.0                                    |      |   |   |
| Purchasing and Receiving               |      |   |   | Re-heating Methods  |      |   |   | Food Contact Surfaces   |      |   |   | WATER SUPPLY AND WASTE DISPOSAL         |      |   |   |
| 1.3                                    |      |   |   | 3.6   |      |   |   | 7.3   |      |   |   | 11.1                                    |      |   |   |
| Acceptable Containers and Labeling     |      |   |   | Handling Methods  |      |   |   | Mechanical Dishwashing  |      |   |   | Water (Quality and Quantity)            |      |   |   |
| 2.0                                    |      |   |   | 4.0   |      |   |   | 7.4   |      |   |   | 11.2                                    |      |   |   |
| FOOD STORAGE                           |      |   |   | FOOD DISPLAY AND SERVICE  |      |   |   | Manual Dishwashing  |      |   |   | Sewage Disposal                         |      |   |   |
| 2.1                                    |      |   |   | 4.1   |      |   |   | 7.5   |      |   |   | 11.3                                    |      |   |   |
| Storage of Potentially Hazardous Foods |      |   |   | Display Methods   |      |   |   | Eating Utensils and Dishes  |      |   |   | Solid Waste Handling                    |      |   |   |
| 2.2                                    |      |   |   | 4.2   |      |   |   | 8.0   |      |   |   | 12.0                                    |      |   |   |
| Frozen Storage                         |      |   |   | Advance Preparation   |      |   |   | CLEANING AND SANITIZING   |      |   |   | FISHING AND VENTILATION                 |      |   |   |
| 2.3                                    |      |   |   | 4.3   |      |   |   | 8.1   |      |   |   | 12.1                                    |      |   |   |
| Refrigerated Storage (Temperature)     |      |   |   | RECORD KEEPING AND RECORDS  |      |   |   | Cleaning and Sanitizing   |      |   |   | Lighting                                |      |   |   |
| 2.4                                    |      |   |   | 5.1   |      |   |   | 8.2   |      |   |   | 12.2                                    |      |   |   |
| Refrigerated Storage (Methods)         |      |   |   | Record Keeping  |      |   |   | Detergents and Chemical Use and Storage                             |      |   |   | Ventilation                             |      |   |   |
| 2.5                                    |      |   |   | 5.2   |      |   |   | 9.0   |      |   |   | 13.0                                    |      |   |   |
| Refrigerated Storage (Space)           |      |   |   | Recall of Food  |      |   |   | SANITARY FACILITIES   |      |   |   | GENERAL                                 |      |   |   |
| 2.6                                    |      |   |   | 6.0   |      |   |   | 9.1   |      |   |   | 13.1                                    |      |   |   |
| Dry Storage                            |      |   |   | PERSONNEL   |      |   |   | Washroom(s)   |      |   |   | Licence                                 |      |   |   |
| 2.7                                    |      |   |   | 6.1   |      |   |   | 9.2   |      |   |   | 13.2                                    |      |   |   |
| Storage of Food for Staff              |      |   |   | Demonstrating Knowledge   |      |   |   | Hand Washing Station(s)   |      |   |   | Rodent and Insect Control               |      |   |   |
| 3.0                                    |      |   |   | 6.2   |      |   |   | 10.0  |      |   |   | 13.3                                    |      |   |   |
| FOOD PREPARATION AND HANDLING          |      |   |   | Employee Health   |      |   |   | FLOORS, WALLS AND CEILING   |      |   |   | Other Infractions/Hazards               |      |   |   |
| 3.1                                    |      |   |   | 6.3   |      |   |   | 10.1  |      |   |   |   |      |   |   |
| Thawing Methods                        |      |   |   | Personal Hygiene Practices  |      |   |   | Floors (Construction and Maintenance)                               |      |   |   |   |      |   |   |
| 3.2                                    |      |   |   | N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction |      |   |   |   |      |   |   |   |      |   |   |

| Item No. | MI | MA | CR | Remarks |
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Green       Light Yellow       Dark Yellow  
 Striped Red       Red

Re-inspection Required:  Yes  No  
 Date of Inspection: Sept 27/18      If Yes, Date: