07/30/2019 13:34 #027 P.002/003
To: sussex
From:

# FOOD PREMISES INSPECTION FORM

**Name of Premises:** Huntsmen Marine Science Centre
**Licence #:** 02-01825
**Operator:**
**Address:** 1 Upper campus Road, St. Andrews

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

New Nouveau Brunswick CANADA

| 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 | 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 |
|---|---|---|---|---|---|
| | | | | non-compliances 2.2, 2.5, 2.6, 8.1, 9.1, 10.1, 13.2, 13.3 have been corrected | |

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

Aug. 30/19
**Date of Inspection:**

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

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