

FOOD PREMISES INSPECTION FORM

Name of Premises: COSTCO MEAT/SEAFOOD
 Operator: _____
 Address: 25 WAYNE SQUIBB BLVD
FREDERICTON

Licence #: 03-01490 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 Water Supply: Private Municipal



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

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	<u>MARCH 23, 2018</u> Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:
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