

Abattoir Inspection Report – Class 5 Premise

Name of Premise:

Bernier Meat Shop

Species Slaughtered: Beef Hog Poultry Lamb Goat Rabbit Other

Category: Routine Re-inspection Complaint New Facility

Number of Employees: 7

Water Supply: Private Municipal

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Address: 40 chemin Industriel, St-Leonard NB

Item No.	N.O	S	U	Item	Item No.	N.O	S	U	Item	Item No.	N.O	S	U	Item
1.0				Receiving	3.2		<input checked="" type="checkbox"/>		Handling Methods	7.2		<input checked="" type="checkbox"/>		Hand Washing Stations
1.1	<input checked="" type="checkbox"/>			Holding pens and barn	3.3			<input checked="" type="checkbox"/>	Transportation	7.3		<input checked="" type="checkbox"/>		Equipment Washing Sinks
1.2	<input checked="" type="checkbox"/>			Animal Health	4.0				Personnel	7.4		<input checked="" type="checkbox"/>		Staff Rooms
1.3		<input checked="" type="checkbox"/>		Approved Source	4.1			<input checked="" type="checkbox"/>	Demonstrates knowledge	8.0				Floors, Walls, Ceilings
1.4	<input checked="" type="checkbox"/>			Purchasing and Receiving	4.2			<input checked="" type="checkbox"/>	Employee Health	8.1			<input checked="" type="checkbox"/>	Floors – construction, maintenance
2.0				Food Storage	4.3			<input checked="" type="checkbox"/>	Personal Hygiene Practices	8.2			<input checked="" type="checkbox"/>	Walls – construction, maintenance
2.1	<input checked="" type="checkbox"/>			Frozen Storage	5.0				Food Equipment and Utensils	8.3			<input checked="" type="checkbox"/>	Ceilings– construction, maintenance
2.2		<input checked="" type="checkbox"/>		Refrigeration Storage/Temperature	5.1			<input checked="" type="checkbox"/>	Non-food Contact	9.0				Water Supply – Waste Disposal
2.3		<input checked="" type="checkbox"/>		Refrigerated Storage/Methods	5.2			<input checked="" type="checkbox"/>	Food Contact	9.1			<input checked="" type="checkbox"/>	Water – Quality Quantity
2.4		<input checked="" type="checkbox"/>		Refrigerated Storage/Space	6.0				Cleaning and Sanitizing	9.2			<input checked="" type="checkbox"/>	Sewage Disposal
2.5	<input checked="" type="checkbox"/>			Dry Storage	6.1			<input checked="" type="checkbox"/>	Sanitation Procedures/Chemical Use/Storage	9.3			<input checked="" type="checkbox"/>	Solid Waste Handling
2.6	<input checked="" type="checkbox"/>			Labeling and Acceptable Containers	6.2			<input checked="" type="checkbox"/>	Sanitation	10.0				Lighting and Ventilation
3.0				Food Preparation and Handling	7.0				Sanitary Facilities	10.1			<input checked="" type="checkbox"/>	Lighting
3.1	<input checked="" type="checkbox"/>			Thawing Methods	7.1			<input checked="" type="checkbox"/>	Staff Washrooms	10.2			<input checked="" type="checkbox"/>	Ventilation

N.O-Not Observed S - Satisfactory, U- Unacceptable, MI-Minor infraction, MA- Major Infraction, CR- Critical Infraction

Item No.	MI	MA	CR	REMARKS	Date for Correction
				Section Abattoir Seulement → chambre froide salle abattage	
2.2	<input checked="" type="checkbox"/>			Rappelle de prendre la température de la chambre froide (salle abattage) ^{partie}	immédiate

Voir formulaire d'inspection de locaux destinés aux aliments pour aliments prêts à manger.

Green: Light Yellow: Dark yellow: Striped Red: Red:
 White – Office Yellow – Operator Blue – copy for Posting
 Date: 26, 2021 Re-Inspection Required: yes no Date: _____