

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Ed Sub Miramichi East

Licence #: 07-00037

Operator: \_\_\_\_\_

Type:  Class 3  Class 3 WH  Class 4  Class 5

Address: 2 Johnson St.  
Miramichi, NB

Additional Info:  PM  TE  Catering

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 | 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 (Constructions 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                                             |      |   |   | LIGHTING AND VENTILATION                 |      |   |   |
| 2.3                                    |      |   |   | 5.0                                                                                                                               |      |   |   | 8.1                                                                 |      |   |   | 12.1                                     |      |   |   |
| Refrigerated Storage (Temperature)     |      |   |   | RECORD KEEPING AND RECALLS                                                                                                        |      |   |   | 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 CEILINGS                                          |      |   |   | Other Infractions/Hazards                |      |   |   |
| 3.1                                    |      |   |   | 6.3                                                                                                                               |      |   |   | 10.1                                                                |      |   |   |                                          |      |   |   |
| Thawing Methods                        |      |   |   | Personal Hygiene Practices                                                                                                        |      |   |   | 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 |
|----------|----|----|----|-----------------------|---------------------|
| 2.3      |    |    |    | infractions corrected |                     |
|          |    |    |    |                       |                     |
|          |    |    |    |                       |                     |
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|          |    |    |    |                       |                     |
|          |    |    |    |                       |                     |

Green  
 Light Yellow  
 Striped Red  
 Dark Yellow  
 Red

Re-inspection Required:  Yes  No  
 If Yes, Date: \_\_\_\_\_

Date of Inspection: April 27, 2021

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

WH - With Handling; PM - Public Market; TE - Temporary Event