

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Subway Bouctouche

Licence #: 11-00240

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

Type:  Class 3  Class 3 WH  Class 4  Class 5

Address: 65 Irving Blvd, Bouctouche

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	FOOD			3.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS			10.2		<input checked="" type="checkbox"/>	Walls (Construction and Maintenance)			
1.1		<input checked="" type="checkbox"/>		3.4		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Cooling Methods	7.1		<input checked="" type="checkbox"/>	10.3		<input checked="" type="checkbox"/>		Ceilings (Constructions and Maintenance)			
1.2		<input checked="" type="checkbox"/>		3.5		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Re-heating Methods	7.2		<input checked="" type="checkbox"/>	11.0	WATER SUPPLY AND WASTE DISPOSAL						
1.3		<input checked="" type="checkbox"/>		3.6		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Handling Methods	7.3		<input checked="" type="checkbox"/>	11.1		<input checked="" type="checkbox"/>		Water (Quality and Quantity)			
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	11.2		<input checked="" type="checkbox"/>		Sewage Disposal			
2.1		<input checked="" type="checkbox"/>		4.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Storage of Potentially Hazardous Foods	7.5		<input checked="" type="checkbox"/>	11.3		<input checked="" type="checkbox"/>		Solid Waste Handling			
2.2		<input checked="" type="checkbox"/>		4.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Frozen Storage	8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION					
2.3		<input checked="" type="checkbox"/>		5.0	RECORD KEEPING AND RECALLS			5.0	RECORD KEEPING AND RECALLS			8.1		<input checked="" type="checkbox"/>		12.1		<input checked="" type="checkbox"/>	Lighting
2.4		<input checked="" type="checkbox"/>		5.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Refrigerated Storage (Temperature)	5.1		<input checked="" type="checkbox"/>	8.2		<input checked="" type="checkbox"/>		12.2		<input checked="" type="checkbox"/>	Ventilation
2.5		<input checked="" type="checkbox"/>		5.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Refrigerated Storage (Methods)	5.2		<input checked="" type="checkbox"/>	9.0	SANITARY FACILITIES			13.0	GENERAL		
2.6		<input checked="" type="checkbox"/>		6.0	PERSONNEL			6.0	PERSONNEL			9.1		<input checked="" type="checkbox"/>		13.1		<input checked="" type="checkbox"/>	Licence
2.7		<input checked="" type="checkbox"/>		6.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Dry Storage	6.1		<input checked="" type="checkbox"/>	9.2		<input checked="" type="checkbox"/>		13.2		<input checked="" type="checkbox"/>	Rodent and Insect Control
3.0	FOOD PREPARATION AND HANDLING			6.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Storage of Food for Staff	6.2		<input checked="" type="checkbox"/>	10.0	FLOORS, WALLS AND CEILINGS			13.3		<input checked="" type="checkbox"/>	Other Infractions/Hazards
3.1		<input checked="" type="checkbox"/>		6.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Thawing Methods	6.3		<input checked="" type="checkbox"/>	10.1		<input checked="" type="checkbox"/>					
3.2		<input checked="" type="checkbox"/>		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
8.2 9.2	<input checked="" type="checkbox"/>			The Quat sanitizer was not mixed as per manufacturer's guidelines. Paper towel in the staff washroom was not in a dispenser.	Corrected immediately

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No

Date of Inspection: April 22, 2021    If Yes, Date: \_\_\_\_\_

White - Office; Yellow - Operator; Blue - Copy for Posting    WH - With Handling; PM - Public Market; TE - Temporary Event