FOOD PREMISES INSPECTION FORM

Name of Premises: Blacks Grocery & Cafe **Licence #:** 03-01224 **Type:** ☐ Class 3 ☑ Class 4 ☐ Class 5

Operator:

Address: 1955 Route 3

Category: ☑ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection

Water Supply: ☐ Private ☑ Municipal

New Nouveau Brunswick

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			X	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			X	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
3.3		✓		Potentially hazardous foods shall be held at 4°C or less or at 60°C or above until served – gravy was at 54°C and was turned up to 60°C	corrected
7.2	✓			Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner that can be easily cleaned and sanitize – cutting boards were scored and should be resurfaced or replaced	Next Inspection

☑ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

Feb 26 2021 — Date of Inspection:

Re-inspection Required: ☐ Yes ☑ No

If Yes, Date:

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