FOOD PREMISES INSPECTION FORM

Name of Premises: WITRAMAR SAMI'S ENTERPRISES LTD. **Licence #:** 03-01545 **Type:** ☐ Class 3 ☒ Class 4 ☐ Class 5

Operator: [illegible]

Address: 247 Consola Street, Fredericton NB **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				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
8.2	X			Quat test strips out of date. – New test strips required. to correctly monitor prepared Quat Sanitizer to manufacturers recommendations of 200 ppm.	As Soon As Possible

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

Nov. 18, 2020 — Date of Inspection:

Re-inspection Required: ☐ Yes ☒ No

If Yes, Date:

Inspector Signature

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

03/2012