

FOOD PREMISES INSPECTION FORM

Name of Premises: Mainmont investment Ltd.
 Operator: Mainmont investment Ltd.
 Address: 101 King George Hwy
Miramichi NB

Licence #: 07-00604 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 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	WATER SUPPLY AND WASTE DISPOSAL		
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3		/		3.6		/		7.3		/		11.1		/	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4		/		11.2		/	
2.1		/		4.1		/		7.5		/		11.3		/	
Storage of Potentially Hazardous Foods				Display Methods				Manual Dishwashing				Solid Waste Handling			
2.2		/		4.2		/		8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
Frozen Storage				Advance Preparation				Cleaning and Sanitizing				Lighting			
2.3		/		5.0	RECORD KEEPING AND RECALLS			8.1		/		12.1		/	
Refrigerated Storage (Temperature)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.4		/		5.1		/		8.2		/		12.2		/	
Refrigerated Storage (Methods)				Recall of Food				SANITARY FACILITIES				GENERAL			
2.5		/		5.2		/		9.0		/		13.0		/	
Refrigerated Storage (Space)				PERSONNEL				Washroom(s)				Licence			
2.6		/		6.0		/		9.1		/		13.1		/	
Dry Storage				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
2.7		/		6.1		/		9.2		/		13.2		/	
Storage of Food for Staff				Employee Health				FLOORS, WALLS AND CEILINGS				Other infractions/Hazards			
3.0	FOOD PREPARATION AND HANDLING			6.2		/		10.0		/		13.3		/	
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

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: November 13, 2019
 If Yes, Date: