FOOD PREMISES INSPECTION FORM

Name of Premises: The 19th Hole G. Falls Golf Club **Licence #:** 04-0010 **Type:** ☐ Class 3 ☐ Class 4 ☐ Class 5

Address: 803 Main Street Grand Falls. **Category:** ☐ Routine ☑ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection

Water Supply: ☐ Private ☑ Municipal

New Nouveau Brunswick

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			X	Demonstrating Knowledge	9.2			X	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*															

				7.5, 7.4, 2.3, 3.3 Has been corrected	
6.1	X			There Should be at least one person who holds a Food Handlers certificate when food is prepared.	Discussed 30KT
9.2	X			A Separate Hand washing Sink should be available in the Kitchen. - Discussed with operator.	outstanding 2014

☑ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red	2017-09-15 **Date of Inspection:**	**Re-inspection Required:** ☐ Yes ☑ No **If Yes, Date:**