

FOOD PREMISES INSPECTION FORM

Name of Premises: The big lobster Hat

Licence #: 01-02825

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 231 Main St
Shediac NB

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				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			
				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2				3.5				7.2				WATER SUPPLY AND WASTE DISPOSAL			
				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3				3.6				7.3				11.0			
				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0				4.0				7.4				11.1			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1				4.1				7.5				11.2			
				Storage of Potentially Hazardous Foods				Eating Utensils and Dishes				LIGHTING AND VENTILATION			
2.2				4.2				8.0				12.0			
				Frozen Storage				CLEANING AND SANITIZING				Lighting			
2.3				5.0				8.1				12.1			
				Refrigerated Storage (Temperature)				Cleaning and Sanitizing				Ventilation			
2.4				5.1				8.2				12.2			
				Refrigerated Storage (Methods)				Detergents and Chemical Use and Storage				GENERAL			
2.5				5.2				9.0				13.0			
				Refrigerated Storage (Space)				SANITARY FACILITIES				Licence			
2.6				6.0				9.1				13.1			
				Dry Storage				Washroom(s)				Rodent and Insect Control			
2.7				6.1				9.2				13.2			
				Storage of Food for Staff				Hand Washing Station(s)				Other Infractions/Hazards			
3.0				6.2				10.0				13.3			
FOOD PREPARATION AND HANDLING				PERSONNEL				FLOORS, WALLS AND CEILINGS							
3.1				6.3				10.1				Floors (Construction and Maintenance)			
				Thawing Methods				Demonstrating Knowledge							
3.2				Cooking Methods				Employee Health							
				Personal Hygiene Practices				Personal Hygiene Practices							

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: August 23, 2021
 If Yes, Date: _____

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