

## Food Premises Inspection Report

|   |  |
|---|--|
| <b>Name of Premise:</b> Ski Crabbe Mountain Ltd.<br><br><b>Address:</b> 50 Crabbe Mountain<br>Road Central Hainesville NB E6E 1E3 | <b>Licence #:</b> 03-01837<br><b>Type:</b> Class/Classe 4<br><b>Category:</b> Compliance<br><b>Water Supply:</b> Private<br><b>Date of Inspection:</b> December 23, 2021 |
|---|--|

| Item no.                                 | Description   | CDI                      | R                        |
|--|---|--------------------------|--------------------------|
| <b>1.0 FOOD</b>                          |   |                          |                          |
| 1.1                                      | S Approved Source   | <input type="checkbox"/> | <input type="checkbox"/> |
| 1.2                                      | S Purchasing and Receiving  | <input type="checkbox"/> | <input type="checkbox"/> |
| 1.3                                      | S Acceptable Containers and Labeling                                  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>2.0 FOOD STORAGE</b>                  |   |                          |                          |
| 2.1                                      | S Storage of Potentially Hazardous Foods                              | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.2                                      | S Frozen Storage  | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.3                                      | S Refrigerated Storage (Temperature)                                  | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.4                                      | S Refrigerated Storage (Methods)                                      | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.5                                      | S Refrigerated Storage (Space)  | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.6                                      | U Dry Storage   | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.7                                      | S Storage of Food for Staff   | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>3.0 FOOD PREPARATION AND HANDLING</b> |   |                          |                          |
| 3.1                                      | S Thawing Methods   | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.2                                      | S Cooking Methods   | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.3                                      | S Holding Methods   | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.4                                      | S Cooling Methods   | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.5                                      | S Re-heating Methods  | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.6                                      | S Handling Methods  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>4.0 FOOD DISPLAY AND SERVICE</b>      |   |                          |                          |
| 4.1                                      | S Display Methods   | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.2                                      | S Advance Preparation   | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>5.0 RECORD KEEPING AND RECALLS</b>    |   |                          |                          |
| 5.1                                      | S Record Keeping  | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.2                                      | S Recall of Food  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>6.0 PERSONNEL</b>                     |   |                          |                          |
| 6.1                                      | S Demonstrating Knowledge   | <input type="checkbox"/> | <input type="checkbox"/> |
| 6.2                                      | S Employee Health   | <input type="checkbox"/> | <input type="checkbox"/> |
| 6.3                                      | S Personal Hygiene Practices  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>7.0 FOOD EQUIPMENT AND UTENSILS</b>   |   |                          |                          |
| 7.1                                      | S Food Equipment (Design, Construction, Installation and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |
| 7.2                                      | S Food Contact Surfaces   | <input type="checkbox"/> | <input type="checkbox"/> |
| 7.3                                      | S Mechanical Dishwashing  | <input type="checkbox"/> | <input type="checkbox"/> |
| 7.4                                      | S Manual Dishwashing  | <input type="checkbox"/> | <input type="checkbox"/> |
| 7.5                                      | S Eating Utensils and Dishes  | <input type="checkbox"/> | <input type="checkbox"/> |

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|                         |                          |                   |          |
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|-------------------------|--------------------------|-------------------|----------|

## 8.0 CLEANING AND SANITIZING

|     |   |   |                          |                          |
|-----|---|---|--------------------------|--------------------------|
| 8.1 | S | Cleaning and Sanitizing                 | <input type="checkbox"/> | <input type="checkbox"/> |
| 8.2 | S | Detergents and Chemical Use and Storage | <input type="checkbox"/> | <input type="checkbox"/> |

## 9.0 SANITARY FACILITIES

|     |   |                         |                          |                          |
|-----|---|-------------------------|--------------------------|--------------------------|
| 9.1 | S | Washroom(s)             | <input type="checkbox"/> | <input type="checkbox"/> |
| 9.2 | S | Hand Washing Station(s) | <input type="checkbox"/> | <input type="checkbox"/> |

## 10.0 FLOORS, WALLS AND CEILINGS

|      |   |  |                          |                          |
|------|---|--|--------------------------|--------------------------|
| 10.1 | S | Floors (Construction and Maintenance)    | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.2 | S | Walls (Construction and Maintenance)     | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.3 | U | Ceilings (Constructions and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |

## 11.0 WATER SUPPLY AND WASTE DISPOSAL

|      |   |                              |                          |                          |
|------|---|------------------------------|--------------------------|--------------------------|
| 11.1 | S | Water (Quality and Quantity) | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.2 | S | Sewage Disposal              | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.3 | S | Solid Waste Handling         | <input type="checkbox"/> | <input type="checkbox"/> |

## 12.0 LIGHTING AND VENTILATION

|      |   |             |                          |                          |
|------|---|-------------|--------------------------|--------------------------|
| 12.1 | S | Lighting    | <input type="checkbox"/> | <input type="checkbox"/> |
| 12.2 | S | Ventilation | <input type="checkbox"/> | <input type="checkbox"/> |

## 13.0 GENERAL

|      |   |                           |                          |                          |
|------|---|---------------------------|--------------------------|--------------------------|
| 13.1 | S | Licence                   | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.2 | S | Rodent and Insect Control | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.3 | U | Other Infractions/Hazards | <input type="checkbox"/> | <input type="checkbox"/> |

*N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Critical infraction, CDI - Corrected During Inspection, R - Repeated infraction*

## OBSERVATIONS AND CORRECTIVE ACTIONS

| Item | MI /MA/ CR | Remarks  | Date for correction |
|------|------------|--|---------------------|
| 10.3 | MI         | Ceilings shall be of sound construction and in good repair<br><b>Comment: Repair hole that has been cut in ceiling.</b>  | January 6, 2022     |
| 13.3 | MI         | Other conditions which needs consideration (ex: clutter, unused equipment, etc.)<br><b>Comment: Submit revised floor plan for review and approval/refusal by a public health i</b>   | January 6, 2022     |
| 2.6  | MI         | Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor)<br><b>Comment: Walk-in freezer has been detached from building and moved to an outdoor ar</b> | January 6, 2022     |

## CLOSING COMMENTS

Facility was not operating at time of inspection. Follow up inspection scheduled for 2022-01-06.

**Rating color**

**Green**