

### FOOD PREMISES INSPECTION FORM

Name of Premises: CHARLES GORMAN ARENA CANTEN  
 Operator: \_\_\_\_\_  
 Address: 80 UNIVERSITY AVE  
SAINT JOHN, NB

Licence #: 02-02411 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			
<b>FOOD</b>				Holding Methods				<b>FOOD EQUIPMENT AND UTENSILS</b>				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				<b>WATER SUPPLY AND WASTE DISPOSAL</b>			
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				<b>FOOD DISPLAY AND SERVICE</b>				7.4				11.2			
<b>FOOD STORAGE</b>				Display Methods				Manual Dishwashing				Solid Waste Handling			
2.1				4.1				7.5				11.3			
Storage of Potentially Hazardous Foods				Advance Preparation				Eating Utensils and Dishes				<b>LIGHTING AND VENTILATION</b>			
2.2				4.2				<b>CLEANING AND SANITIZING</b>				12.1			
Frozen Storage				Record Keeping				Cleaning and Sanitizing				Lighting			
2.3				5.0				8.1				12.2			
Refrigerated Storage (Temperature)				Recall of Food				Detergents and Chemical Use and Storage				Ventilation			
2.4				5.1				<b>SANITARY FACILITIES</b>				<b>GENERAL</b>			
Refrigerated Storage (Methods)				PERSONNEL				Washroom(s)				Licence			
2.5				5.2				9.1				13.1			
Refrigerated Storage (Space)				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
2.6				6.0				9.2				13.2			
Dry Storage				Employee Health				FLOORS, WALLS AND CEILINGS				13.3			
2.7				6.1				10.1				Other Infractions/Hazards			
Storage of Food for Staff				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.0				6.2											
<b>FOOD PREPARATION AND HANDLING</b>															
3.1				6.3											
Thawing Methods															
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
2.3				STAFF/owners of canteen were advised to record the temperature of the daily use refrigeration once during normal operation	Immediate

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red		Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date: _____
Date of Inspection: <u>4 Feb 2019</u>		