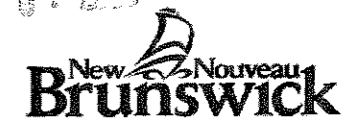


FOOD PREMISES INSPECTION FORM

JAN 07 2020

Name of Premises: Civic Center Canteens
 Operator: Campbellton Civic Center
 Address: Salmond Boul.
Campbellton, NB

Licence #: 05-00024 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				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			✓	Demonstrating Knowledge	9.2			✓	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

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: Jan 3, 2020

If Yes, Date: _____

Inspector Signature: _____