

FOOD PREMISES INSPECTION FORM

Name of Premises: The Old Well House Cafe  
 Operator: \_\_\_\_\_  
 Address: 56 Route 776 Grand Manan

Licence #: \_\_\_\_\_ 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                                     |      | ✓ |   |
| FOOD                                   |      |   |   | Holding Methods            |      |   |   | FOOD EQUIPMENT AND UTENSILS   |      |   |   | 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   | ✓    |   |   | 11.0                                     | ✓    |   |   |
| Purchasing and Receiving               |      |   |   | Re-heating Methods         |      |   |   | Food Contact Surfaces   |      |   |   | WATER SUPPLY AND WASTE DISPOSAL          |      |   |   |
| 1.3                                    | ✓    |   |   | 3.6                        | ✓    |   |   | 7.3   | ✓    |   |   | 11.1                                     | ✓    |   |   |
| Acceptable Containers and Labeling     |      |   |   | Handling Methods           |      |   |   | Mechanical Dishwashing  |      |   |   | Water (Quality and Quantity)             |      |   |   |
| 2.0                                    |      |   |   | 4.0                        |      |   |   | 7.4   | ✓    |   |   | 11.2                                     | ✓    |   |   |
| FOOD STORAGE                           |      |   |   | FOOD DISPLAY AND SERVICE   |      |   |   | Manual Dishwashing  |      |   |   | Sewage Disposal                          |      |   |   |
| 2.1                                    | ✓    |   |   | 4.1                        | ✓    |   |   | 7.5   | ✓    |   |   | 11.3                                     | ✓    |   |   |
| Storage of Potentially Hazardous Foods |      |   |   | Display Methods            |      |   |   | Eating Utensils and Dishes  |      |   |   | Solid Waste Handling                     |      |   |   |
| 2.2                                    | ✓    |   |   | 4.2                        | ✓    |   |   | 8.0   | ✓    |   |   | 12.0                                     | ✓    |   |   |
| Frozen Storage                         |      |   |   | Advance Preparation        |      |   |   | CLEANING AND SANITIZING   |      |   |   | LIGHTING AND VENTILATION                 |      |   |   |
| 2.3                                    | ✓    |   |   | 5.0                        |      |   |   | 8.1   | ✓    |   |   | 12.1                                     | ✓    |   |   |
| Refrigerated Storage (Temperature)     |      |   |   | RECORD KEEPING AND RECALLS |      |   |   | Cleaning and Sanitizing   |      |   |   | Lighting                                 |      |   |   |
| 2.4                                    | ✓    |   |   | 5.1                        | ✓    |   |   | 8.2   | ✓    |   |   | 12.2                                     | ✓    |   |   |
| Refrigerated Storage (Methods)         |      |   |   | Record Keeping             |      |   |   | Detergents and Chemical Use and Storage                             |      |   |   | Ventilation                              |      |   |   |
| 2.5                                    | ✓    |   |   | 5.2                        | ✓    |   |   | 9.0   | ✓    |   |   | 13.0                                     | ✓    |   |   |
| Refrigerated Storage (Space)           |      |   |   | Recall of Food             |      |   |   | SANITARY FACILITIES   |      |   |   | GENERAL                                  |      |   |   |
| 2.6                                    | ✓    |   |   | 6.0                        |      |   |   | 9.1   | ✓    |   |   | 13.1                                     | ✓    |   |   |
| Dry Storage                            |      |   |   | PERSONNEL                  |      |   |   | Washroom(s)   |      |   |   | Licence                                  |      |   |   |
| 2.7                                    | ✓    |   |   | 6.1                        | ✓    |   |   | 9.2   | ✓    |   |   | 13.2                                     | ✓    |   |   |
| Storage of Food for Staff              |      |   |   | Demonstrating Knowledge    |      |   |   | Hand Washing Station(s)   |      |   |   | Rodent and Insect Control                |      |   |   |
| 3.0                                    | ✓    |   |   | 6.2                        | ✓    |   |   | 10.0  | ✓    |   |   | 13.3                                     | ✓    |   |   |
| FOOD PREPARATION AND HANDLING          |      |   |   | Employee Health            |      |   |   | FLOORS, WALLS AND CEILINGS  |      |   |   | Other Infractions/Hazards                |      |   |   |
| 3.1                                    | ✓    |   |   | 6.3                        | ✓    |   |   | 10.1  | ✓    |   |   |  |      |   |   |
| Thawing Methods                        |      |   |   | Personal Hygiene Practices |      |   |   | Floors (Construction and Maintenance)                               |      |   |   |  |      |   |   |
| 3.2                                    | ✓    |   |   |                            |      |   |   |   |      |   |   |  |      |   |   |
| Cooking Methods                        |      |   |   |                            |      |   |   |   |      |   |   |  |      |   |   |

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; NI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction

| Item No. | NI | MA | CR | Remarks  | Date for Correction |
|----------|----|----|----|--|---------------------|
| 1.3      | ✓  |    |    | Ensure prepared potentially hazardous food is labeled with the item name + the date of preparation   | ASAP                |
| 8.1      |    | ✓  |    | Sanitizer concentration must be maintained at 100 ppm. Verify the strength of the solution daily. Concentration at time of inspection was greater than 200 ppm | Corrected.          |

Green  
 Light Yellow  Dark Yellow  
 Striped Red  Red

Re-inspection Required:  Yes  No  
 Date of Inspection: June 15/18  
 If Yes, Date: \_\_\_\_\_