

FOOD PREMISES INSPECTION FORM

Name of Premises: La Cuisine Savoureuse

Licence #: 11-00525

Operator: Marché des Femmes

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 9 Boulevard Irving
Bouctouche 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	FOOD				3.3		<input checked="" type="checkbox"/>		Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS				10.2			<input checked="" type="checkbox"/>		Walls (Construction and Maintenance)
1.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Approved Source	3.4		<input checked="" type="checkbox"/>		Cooling Methods	7.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Food Equipment (Design, Construction, Installation and Maintenance)	10.3			<input checked="" type="checkbox"/>		Ceilings (Constructions and Maintenance)
1.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Purchasing and Receiving	3.5		<input checked="" type="checkbox"/>		Re-heating Methods	7.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Food Contact Surfaces	11.0	WATER SUPPLY AND WASTE DISPOSAL				
1.3		<input checked="" type="checkbox"/>		Acceptable Containers and Labeling	3.6		<input checked="" type="checkbox"/>		Handling Methods	7.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Mechanical Dishwashing	11.1			<input checked="" type="checkbox"/>		Water (Quality and Quantity)
2.0	FOOD STORAGE				4.0	FOOD DISPLAY AND SERVICE				7.4		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Manual Dishwashing	11.2			<input checked="" type="checkbox"/>		Sewage Disposal
2.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Storage of Potentially Hazardous Foods	4.1		<input checked="" type="checkbox"/>		Display Methods	7.5		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Eating Utensils and Dishes	11.3			<input checked="" type="checkbox"/>		Solid Waste Handling
2.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Frozen Storage	4.2		<input checked="" type="checkbox"/>		Advance Preparation	8.0	CLEANING AND SANITIZING				12.0	LIGHTING AND VENTILATION				
2.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Refrigerated Storage (Temperature)	5.0	RECORD KEEPING AND RECALLS				8.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Cleaning and Sanitizing	12.1			<input checked="" type="checkbox"/>		Lighting
2.4		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Refrigerated Storage (Methods)	5.1		<input checked="" type="checkbox"/>		Record Keeping	8.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Detergents and Chemical Use and Storage	12.2			<input checked="" type="checkbox"/>		Ventilation
2.5		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Refrigerated Storage (Space)	5.2		<input checked="" type="checkbox"/>		Recall of Food	9.0	SANITARY FACILITIES				13.0	GENERAL				
2.6		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Dry Storage	6.0	PERSONNEL				9.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Washroom(s)	13.1			<input checked="" type="checkbox"/>		Licence
2.7		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Storage of Food for Staff	6.1		<input checked="" type="checkbox"/>		Demonstrating Knowledge	9.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Hand Washing Station(s)	13.2			<input checked="" type="checkbox"/>		Rodent and Insect Control
3.0	FOOD PREPARATION AND HANDLING				6.2		<input checked="" type="checkbox"/>		Employee Health	10.0	FLOORS, WALLS AND CEILINGS				13.3			<input checked="" type="checkbox"/>		Other Infractions/Hazards
3.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Thawing Methods	6.3		<input checked="" type="checkbox"/>		Personal Hygiene Practices	10.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Floors (Construction and Maintenance)						
3.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	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

May 29, 2021

Date of Inspection:

Re-inspection Required: Yes No

If Yes, Date: _____

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