

## FOOD PREMISES INSPECTION FORM



Name of Premises: Reversing Falls Skywalk Inc.  
 Operator: \_\_\_\_\_  
 Address: 200 Bridge Road Saint John, NB

Licence #: 02-02986  
 Type:  Class 3  Class 4  Class 5  
 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			✓	3.3	Holding Methods			7.0	FOOD EQUIPMENT AND UTENSILS		
1.1		✓		3.4	✓			7.1		✓		10.2		✓	
1.2		✓		3.5	✓			7.2		✓		10.3		✓	
1.3		✓		3.6		✓		7.3		✓		11.0	WATER SUPPLY AND WASTE DISPOSAL		
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4			✓	11.1		✓	
2.1		✓		4.1	✓			7.5		✓		11.2		✓	
2.2		✓		4.2	✓			8.0	CLEANING AND SANITIZING			11.3		✓	
2.3		✓		5.0	RECORD KEEPING AND RECALLS			8.1			✓	12.0	LIGHTING AND VENTILATION		
2.4		✓		5.1	✓			8.2		✓		12.1		✓	
2.5		✓		5.2	✓			9.0	SANITARY FACILITIES			12.2			✓
2.6		✓		6.0	PERSONNEL			9.1		✓		13.0	GENERAL		
2.7		✓		6.1		✓		9.2		✓		13.1		✓	
3.0	FOOD PREPARATION AND HANDLING			6.2		✓		10.0	FLOORS, WALLS AND CEILINGS			13.2		✓	
3.1		✓		6.3		✓		10.1		✓		13.3		✓	
3.2		✓		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
3.3	X			Hot holding temperatures are currently checked/recorded twice daily. Hot held foods must be checked/recorded every 4 hours.	Corrected
7.4		X		Sanitizer spray bottles and buckets were less than 100ppm. QUAT sanitizers must be 200ppm.	Corrected
8.1	X			The following areas require cleaning: under/behind equipment and make-line cooler drawers.	Dec 4/19
12.2	X			Ventilation above the grills requires cleaning.	Dec 4/19

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 Date of Inspection: Dec 4/19  
 If Yes, Date: \_\_\_\_\_

White - Office; Yellow - Operator; Blue - Copy for Posting