

FOOD PREMISES INSPECTION FORM

Name of Premises: Jungle Jim's

Licence #: 07-00950

Operator: [Signature]

Type: Class 3 Class 3 WH Class 4 Class 5

Additional Info: PM TE Catering

Address: 2441 King George Hwy, Miramichi, N.B.

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"/>		7.0	FOOD EQUIPMENT AND UTENSILS			10.2				
1.1	<input checked="" type="checkbox"/>	Approved Source		3.4	<input checked="" type="checkbox"/>			7.1	<input checked="" type="checkbox"/>	Food Equipment (Design, Construction, Installation and Maintenance)		10.3	<input checked="" type="checkbox"/>			
1.2	<input checked="" type="checkbox"/>	Purchasing and Receiving		3.5	<input checked="" type="checkbox"/>			7.2	<input checked="" type="checkbox"/>	Food Contact Surfaces		11.0				
1.3	<input checked="" type="checkbox"/>	Acceptable Containers and Labeling		3.6	<input checked="" type="checkbox"/>			7.3	<input checked="" type="checkbox"/>	Mechanical Dishwashing		11.1	<input checked="" type="checkbox"/>			
2.0	FOOD STORAGE			4.0		<input checked="" type="checkbox"/>		7.4	<input checked="" type="checkbox"/>	Manual Dishwashing		11.2	<input checked="" type="checkbox"/>			
2.1	<input checked="" type="checkbox"/>	Storage of Potentially Hazardous Foods		4.1	<input checked="" type="checkbox"/>			7.5	<input checked="" type="checkbox"/>	Eating Utensils and Dishes		11.3	<input checked="" type="checkbox"/>			
2.2	<input checked="" type="checkbox"/>	Frozen Storage		4.2	<input checked="" type="checkbox"/>			8.0	<input checked="" type="checkbox"/>	CLEANING AND SANITIZING		12.0				
2.3	<input checked="" type="checkbox"/>	Refrigerated Storage (Temperature)		5.0		<input checked="" type="checkbox"/>		8.1	<input checked="" type="checkbox"/>	Cleaning and Sanitizing		12.1	<input checked="" type="checkbox"/>			
2.4	<input checked="" type="checkbox"/>	Refrigerated Storage (Methods)		5.1	<input checked="" type="checkbox"/>			8.2	<input checked="" type="checkbox"/>	Detergents and Chemical Use and Storage		12.2	<input checked="" type="checkbox"/>			
2.5	<input checked="" type="checkbox"/>	Refrigerated Storage (Space)		5.2	<input checked="" type="checkbox"/>			9.0	<input checked="" type="checkbox"/>	SANITARY FACILITIES		13.0				
2.6	<input checked="" type="checkbox"/>	Dry Storage		6.0		<input checked="" type="checkbox"/>		9.1	<input checked="" type="checkbox"/>	Washroom(s)		13.1	<input checked="" type="checkbox"/>			
2.7	<input checked="" type="checkbox"/>	Storage of Food for Staff		6.1		<input checked="" type="checkbox"/>		9.2	<input checked="" type="checkbox"/>	Hand Washing Station(s)		13.2	<input checked="" type="checkbox"/>			
3.0	FOOD PREPARATION AND HANDLING			6.2		<input checked="" type="checkbox"/>		10.0	<input checked="" type="checkbox"/>	FLOORS, WALLS AND CEILING		13.3				
3.1	<input checked="" type="checkbox"/>	Thawing Methods		6.3		<input checked="" type="checkbox"/>		10.1	<input checked="" type="checkbox"/>	Floors (Construction and Maintenance)						
3.2	<input checked="" type="checkbox"/>	Cooking Methods														
Item No.	MI	MA	CR	Remarks	M.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
2.3	<input checked="" type="checkbox"/>															
6.1	<input checked="" type="checkbox"/>															
6.2	<input checked="" type="checkbox"/>															
6.3	<input checked="" type="checkbox"/>															
<p><i>Temperatures must be recorded twice a day every day</i> <i>Must have one staff per shift with food safety course</i> <i>Must have test strips for chlorine BSA: 15ppm for Dish water</i> <i>General cleaning in required in various parts of kitchen</i></p>																
<p>Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date: <u>28/02/2022</u> Date of Inspection: <u>28/02/2022</u> Date for Correction: _____</p>																

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