

# FOOD PREMISES INSPECTION FORM

Name of Premises: A&W # 7508  
 Operator: 241 Bay side Drive, Saint John's NB  
 Address: 241 Bay side Drive, Saint John's NB

Licence #: 02-03206  
 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 Description	Item No.	N.O.	S	U	Item Description	Item No.	N.O.	S	U	Item Description	Date for Correction			
																MI	MA	CR
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 (Construction and Maintenance)
1.2				Purchasing and Receiving	3.5				Re-heating Methods	7.2				Food Contact Surfaces				
1.3				Acceptable Containers and Labeling	3.6				Handling Methods	7.3				Mechanical Dishwashing	11.0			WATER SUPPLY AND WASTE DISPOSAL
2.0	FOOD STORAGE				4.0				FOOD DISPLAY AND SERVICE	7.4				Manual Dishwashing	11.1			Water (Quality and Quantity)
2.1				Storage of Potentially Hazardous Foods	4.1				Display Methods	7.5				Eating Utensils and Dishes	11.2			Sewage Disposal
2.2				Frozen Storage	4.2				Advance Preparation	8.0				Cleaning and Sanitizing	12.0			Solid Waste Handling
2.3				Refrigerated Storage (Temperature)	5.0				RECORD KEEPING AND RECALLS	8.1				Cleaning and Sanitizing	12.1			LIGHTING AND VENTILATION
2.4				Refrigerated Storage (Methods)	5.1				Record Keeping	8.2				Detergents and Chemical Use and Storage	12.2			Lighting
2.5				Refrigerated Storage (Space)	5.2				Recall of Food	9.0				Sanitary Facilities	13.0			Ventilation
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		
				<u>Items 2.3 and 2.5 have been corrected</u>														

Green  
 Light Yellow  
 Dark Yellow  
 Striped Red  
 Red

Re-inspection Required:  Yes  No  
 Date of Inspection: April 21/2021

If Yes, Date: \_\_\_\_\_

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