FOOD PREMISES INSPECTION FORM

Name of Premises: S.S. Fish + Subs (2011) Inc.
Operator:
Address: 4394 Route 11 Tabusintac N.B

Licence #: 07-00637 **Type:** ☑ Class 3 ☐ Class 4 ☐ Class 5

Category: ☑ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection

Water Supply: ☐ Private ☐ Municipal

New Nouveau Brunswick

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		✓		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 (Constructions and Maintenance)
1.2		✓		Purchasing and Receiving	3.5	✓			Re-heating Methods	7.2	✓			Food Contact Surfaces	11.0	WATER SUPPLY AND WASTE DISPOSAL			
1.3		✓		Acceptable Containers and Labeling	3.6			✓	Handling Methods	7.3	✓			Mechanical Dishwashing	11.1				Water (Quality and Quantity)
2.0	FOOD STORAGE				4.0	FOOD DISPLAY AND SERVICE				7.4	✓			Manual Dishwashing	11.2	✓			Sewage Disposal
2.1		✓		Storage of Potentially Hazardous Foods	4.1		✓		Display Methods	7.5	✓			Eating Utensils and Dishes	11.3	✓			Solid Waste Handling
2.2		✓		Frozen Storage	4.2		✓		Advance Preparation	8.0	CLEANING AND SANITIZING				12.0	LIGHTING AND VENTILATION			
2.3		✓		Refrigerated Storage (Temperature)	5.0	RECORD KEEPING AND RECALLS				8.1	✓			Cleaning and Sanitizing	12.1	✓			Lighting
2.4		✓		Refrigerated Storage (Methods)	5.1		✓		Record Keeping	8.2	✓			Detergents and Chemical Use and Storage	12.2	✓			Ventilation
2.5		✓		Refrigerated Storage (Space)	5.2		✓		Recall of Food	9.0	SANITARY FACILITIES				13.0	GENERAL			
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

☑ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

16/07/2021 **Date of Inspection:**

Re-Inspection Required: ☐ Yes ☑ No

If Yes, Date:

Signature: