

FOOD PREMISES INSPECTION FORM

Name of Premises: Portage NB
 Operator: _____
 Address: Cassidy Lake

Licence #: 02-00890 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 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 | | | | Holding Methods | 7.0 | FOOD EQUIPMENT AND UTENSILS | | | 10.2 | | | | Walls (Construction and Maintenance) |
| 1.1 | | <input checked="" type="checkbox"/> | | 3.4 | | | | Approved Source | 7.1 | | | | 10.3 | | | | Ceilings (Constructions and Maintenance) |
| 1.2 | | <input checked="" type="checkbox"/> | | 3.5 | | | | Purchasing and Receiving | 7.2 | | | | 11.0 | WATER SUPPLY AND WASTE DISPOSAL | | | |
| 1.3 | | <input checked="" type="checkbox"/> | | 3.6 | | | | Acceptable Containers and Labeling | 7.3 | | | <input checked="" type="checkbox"/> | 11.1 | | | | Water (Quality and Quantity) |
| 2.0 | FOOD STORAGE | | | 4.0 | FOOD DISPLAY AND SERVICE | | | 7.4 | | | | 11.2 | | | | Sewage Disposal | |
| 2.1 | | <input checked="" type="checkbox"/> | | 4.1 | | | | Storage of Potentially Hazardous Foods | 7.5 | | | | 11.3 | | | | Solid Waste Handling |
| 2.2 | | <input checked="" type="checkbox"/> | | 4.2 | | | | Frozen Storage | 8.0 | CLEANING AND SANITIZING | | | 12.0 | LIGHTING AND VENTILATION | | | |
| 2.3 | | <input checked="" type="checkbox"/> | | 5.0 | RECORD KEEPING AND RECALLS | | | 8.1 | | | <input checked="" type="checkbox"/> | | 12.1 | | | | Lighting |
| 2.4 | | <input checked="" type="checkbox"/> | | 5.1 | | | | Refrigerated Storage (Temperature) | 8.2 | | | | 12.2 | | | | Ventilation |
| 2.5 | | <input checked="" type="checkbox"/> | | 5.2 | | | | Refrigerated Storage (Methods) | 9.0 | SANITARY FACILITIES | | | 13.0 | GENERAL | | | |
| 2.6 | | | <input checked="" type="checkbox"/> | 6.0 | PERSONNEL | | | 9.1 | | | <input checked="" type="checkbox"/> | | 13.1 | | | | Licence |
| 2.7 | | <input checked="" type="checkbox"/> | | 6.1 | | | | Refrigerated Storage (Space) | 9.2 | | | | 13.2 | | | | Rodent and Insect Control |
| 3.0 | FOOD PREPARATION AND HANDLING | | | 6.2 | | | | Dry Storage | 10.0 | FLOORS, WALLS AND CEILINGS | | | 13.3 | | | | Other Infractions/Hazards |
| 3.1 | | | | 6.3 | | | | Storage of Food for Staff | 10.1 | | | | | | | | |
| 3.2 | | | | | | | | Thawing Methods | | | | | | | | | |
| | | | | | | | | 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 |
|----------|----|----|---|--|---------------------|
| 2.6 | X | | | Shelves in dry storage need to be painted or made smooth + easily cleanable. | Next inspection |
| 7.3 | X | | | Dishwasher is leaking water and needs to be fixed. | ↓ corrected |
| 9.1 | X | | Floor in staff washroom needs to be repaired. | | |
| 8.1 | X | | Sanitizer is mixed too strong. It must be mixed - + 200-400ppm. | | |
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|--|-----------------------------------|--|
| <input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red | Nov. 12/19 Date of Inspection: | Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date: |
|--|-----------------------------------|--|