

Food Premises Inspection Report

Name of Premise: YMCA Millidgeville Community Centre Address: 99 Daniel Avenue Saint John NB	Licence #: 02-02192 Type: Class/Classe 4 Category: Compliance Water Supply: Municipal Date of Inspection: August 11, 2021
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Item no.	S	Description	CDI	R
1.0 FOOD				
1.1	S	Approved Source	<input type="checkbox"/>	<input type="checkbox"/>
1.2	S	Purchasing and Receiving	<input type="checkbox"/>	<input type="checkbox"/>
1.3	S	Acceptable Containers and Labeling	<input type="checkbox"/>	<input type="checkbox"/>
2.0 FOOD STORAGE				
2.1	S	Storage of Potentially Hazardous Foods	<input type="checkbox"/>	<input type="checkbox"/>
2.2	U	Frozen Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.3	S	Refrigerated Storage (Temperature)	<input type="checkbox"/>	<input type="checkbox"/>
2.4	S	Refrigerated Storage (Methods)	<input type="checkbox"/>	<input type="checkbox"/>
2.5	S	Refrigerated Storage (Space)	<input type="checkbox"/>	<input type="checkbox"/>
2.6	S	Dry Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.7	S	Storage of Food for Staff	<input type="checkbox"/>	<input type="checkbox"/>
3.0 FOOD PREPARATION AND HANDLING				
3.1	S	Thawing Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.2	S	Cooking Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.3	S	Holding Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.4	S	Cooling Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.5	S	Re-heating Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.6	S	Handling Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.0 FOOD DISPLAY AND SERVICE				
4.1	S	Display Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.2	S	Advance Preparation	<input type="checkbox"/>	<input type="checkbox"/>
5.0 RECORD KEEPING AND RECALLS				
5.1	S	Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>
5.2	S	Recall of Food	<input type="checkbox"/>	<input type="checkbox"/>
6.0 PERSONNEL				
6.1	S	Demonstrating Knowledge	<input type="checkbox"/>	<input type="checkbox"/>
6.2	S	Employee Health	<input type="checkbox"/>	<input type="checkbox"/>
6.3	S	Personal Hygiene Practices	<input type="checkbox"/>	<input type="checkbox"/>
7.0 FOOD EQUIPMENT AND UTENSILS				
7.1	S	Food Equipment (Design, Construction, Installation and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
7.2	S	Food Contact Surfaces	<input type="checkbox"/>	<input type="checkbox"/>
7.3	S	Mechanical Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.4	S	Manual Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.5	S	Eating Utensils and Dishes	<input type="checkbox"/>	<input type="checkbox"/>

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8.0 CLEANING AND SANITIZING

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|-----|---|---|--------------------------|--------------------------|
| 8.1 | S | Cleaning and Sanitizing | <input type="checkbox"/> | <input type="checkbox"/> |
| 8.2 | S | Detergents and Chemical Use and Storage | <input type="checkbox"/> | <input type="checkbox"/> |

9.0 SANITARY FACILITIES

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|-----|---|-------------------------|--------------------------|--------------------------|
| 9.1 | S | Washroom(s) | <input type="checkbox"/> | <input type="checkbox"/> |
| 9.2 | S | Hand Washing Station(s) | <input type="checkbox"/> | <input type="checkbox"/> |

10.0 FLOORS, WALLS AND CEILINGS

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|------|---|--|--------------------------|--------------------------|
| 10.1 | S | Floors (Construction and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.2 | S | Walls (Construction and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.3 | S | Ceilings (Constructions and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |

11.0 WATER SUPPLY AND WASTE DISPOSAL

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|------|---|------------------------------|--------------------------|--------------------------|
| 11.1 | S | Water (Quality and Quantity) | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.2 | S | Sewage Disposal | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.3 | S | Solid Waste Handling | <input type="checkbox"/> | <input type="checkbox"/> |

12.0 LIGHTING AND VENTILATION

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|------|---|-------------|--------------------------|--------------------------|
| 12.1 | S | Lighting | <input type="checkbox"/> | <input type="checkbox"/> |
| 12.2 | S | Ventilation | <input type="checkbox"/> | <input type="checkbox"/> |

13.0 GENERAL

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|------|---|---------------------------|--------------------------|--------------------------|
| 13.1 | S | Licence | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.2 | S | Rodent and Insect Control | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.3 | S | Other Infractions/Hazards | <input type="checkbox"/> | <input type="checkbox"/> |

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Critical infraction, CDI - Corrected During Inspection, R - Repeated infraction

OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for correction
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean Observations: Freezer has ice build up and must be defrosted.	July 4, 2022
2.2	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor) Observations: Meat must not be stored over ready to eat foods (i.e. ice cream).	Immediately

CLOSING COMMENTS

Rating color

Green