

## Food Premises Inspection Report

<b>Name of Premise:</b> Southwood Restaurant  <b>Address:</b> 25 Hubbard Rd Fredericton NB E3B 6B3	<b>Licence #:</b> 03-012101 <b>Type:</b> Class/Classe 5 <b>Category:</b> Compliance <b>Water Supply:</b> Municipal <b>Date of Inspection:</b> February 3, 2022
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Item no.	Description	CDI	R
<b>1.0 FOOD</b>			
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	U Acceptable Containers and Labeling	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>2.0 FOOD STORAGE</b>			
2.1	S Storage of Potentially Hazardous Foods	<input type="checkbox"/>	<input type="checkbox"/>
2.2	S 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"/>
<b>3.0 FOOD PREPARATION AND HANDLING</b>			
3.1	N.O. Thawing Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.2	N.O. Cooking Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.3	U Holding Methods	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.4	N.O. Cooling Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.5	N.O. Re-heating Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.6	N.O. Handling Methods	<input type="checkbox"/>	<input type="checkbox"/>
<b>4.0 FOOD DISPLAY AND SERVICE</b>			
4.1	N.O. Display Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.2	N.O. Advance Preparation	<input type="checkbox"/>	<input type="checkbox"/>
<b>5.0 RECORD KEEPING AND RECALLS</b>			
5.1	N.O. Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>
5.2	N.O. Recall of Food	<input type="checkbox"/>	<input type="checkbox"/>
<b>6.0 PERSONNEL</b>			
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"/>
<b>7.0 FOOD EQUIPMENT AND UTENSILS</b>			
7.1	U Food Equipment (Design, Construction, Installation and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
7.2	U Food Contact Surfaces	<input checked="" type="checkbox"/>	<input type="checkbox"/>
7.3	N.O. 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

- |     |   |                         |                          |                          |
|-----|---|-------------------------|--------------------------|--------------------------|
| 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

- |      |   |  |                          |                          |
|------|---|--|--------------------------|--------------------------|
| 10.1 | U | Floors (Construction and Maintenance)    | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.2 | U | 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

- |      |   |                              |                          |                          |
|------|---|------------------------------|--------------------------|--------------------------|
| 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

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

## 13.0 GENERAL

- |      |   |                           |                          |                          |
|------|---|---------------------------|--------------------------|--------------------------|
| 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
1.3	MI	Broken or cracked containers must not be used to store foods <b>Observations: Food grade containers are cracked.</b> <b>Comment: Any food containers that are damaged should be discarded.</b> <b>Corrective Actions: Food handler discarded broken containers.</b>	Corrected
10.1	MI	Floors shall be of sound construction and in good repair <b>Observations: Floor is missing a tile next to dry storage.</b> <b>Comment: Fix damaged tile so it can be easily cleaned and sanitized.</b>	Immediately
10.2	MI	Walls shall be of sound construction and in good repair <b>Observations: Wall behind holding holding equipment is damaged.</b> <b>Comment: Paint or apply a finish the wall.</b>	Immediately
12.1	MI	Light fixtures where food can be contaminated shall be properly covered and /or shatter proof. <b>Observations: Light fixture next to entrance, dry storage, and sandwich preparation area requires a cover.</b> <b>Comment: Ensure all light fixtures have a cover or cage.</b>	Immediately
3.3	MA	Potentially hazardous foods shall be held at 4°C or less or at 60°C or above until served <b>Observations: Breakfast sandwiches, lasagna, and burgers were probed at less than 60 C.</b> <b>Comment: All foods being hot held must be greater than 60 C do avoid foods entering th</b>	Corrected

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**Corrective Actions: Foods being hot held were discarded.**

7.1	MI	Non-food contact equipment shall be in proper working order. For food premises that have a mechanical dishwasher that is broken and choose to use the 3-step manual method, the food premises would be in non-compliance with Section 7.1 B if the food premises is not able to or cannot achieve proper cleaning and sanitizing using the manual method.	Immediately
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**Observations: Mechanical dishwasher remains out of order.**

**Comment: Continue to use 3 step manual dishwashing method.**

7.2	MI	Food contact surfaces, equipment and utensils shall be operated in a manner that ensures the safe and sanitary handling of food (i.e., need to dismantle meat grinder for cleaning)	Corrected
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**Observations: Can opener blade is heavily soiled.**

**Comment: Increase frequency of cleaning and sanitizing of can opener blade to avoid p**

**Corrective Actions: Food handler cleaned and sanitized the blade.**

### CLOSING COMMENTS

All outstanding infractions are to be corrected at the next routine inspection.

**Rating color**

**Green**