

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Swiss Chabot #1704

Licence #: 01-02009

Operator: Fresh Casual Restaurants

Type:  Class 3  Class 3 WH  Class 4  Class 5

Address: 1933 Mountain Rd, Munday, NB

Additional Info:  PM  TE  Catering

Category:  Routine  Re-inspection  New Licence  Other

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				3.3			/	7.0				10.2			/
<b>FOOD</b>				Holding Methods				<b>FOOD EQUIPMENT AND UTENSILS</b>				Walls (Construction and Maintenance)			
1.1		/		3.4		/		7.1		/		10.3		/	
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2		/		3.5		/		7.2		/		<b>WATER SUPPLY AND WASTE DISPOSAL</b>			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				11.0			
1.3		/		3.6		/		7.3		/		11.1		/	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)			
2.0				4.0				7.4		/		11.2		/	
<b>FOOD STORAGE</b>				<b>FOOD DISPLAY AND SERVICE</b>				Manual Dishwashing				Sewage Disposal			
2.1		/		4.1		/		7.5		/		11.3		/	
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.2		/		4.2		/		8.0				<b>LIGHTING AND VENTILATION</b>			
Frozen Storage				Advance Preparation				<b>CLEANING AND SANITIZING</b>				12.0			
2.3		/		5.0				8.1		/		12.1		/	
Refrigerated Storage (Temperature)				<b>RECORD KEEPING AND RECALLS</b>				Cleaning and Sanitizing				Lighting			
2.4		/		5.1		/		8.2		/		12.2		/	
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.5		/		5.2		/		9.0				<b>GENERAL</b>			
Refrigerated Storage (Space)				Recall of Food				<b>SANITARY FACILITIES</b>				13.0			
2.6		/		6.0				9.1		/		13.1		/	
Dry Storage				<b>PERSONNEL</b>				Washroom(s)				Licence			
2.7		/		6.1		/		9.2		/		13.2		/	
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
3.0				6.2		/		10.0				13.3		/	
<b>FOOD PREPARATION AND HANDLING</b>				Employee Health				<b>FLOORS, WALLS AND CEILINGS</b>				Other Infractions/Hazards			
3.1		/		6.3		/		10.1		/					
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.2		/		N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction
7.2		/		Utensils shall be maintained such that they function in a manner intended. Knife stored in rack observed with chip.	discarded/corrected
7.2		/		Yellow cutting board observed with gashes. Please replace or resurface.	corrected/discarded
10.1	/			Cleaning required under dishwasher	immediately
10.1	/			Cleaning required under ovens	immediately
10.1	/			Cleaning required under fryers.	immediately

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No

Date of Inspection: Jan 26, 21  
 If Yes, Date: