

FOOD PREMISES INSPECTION FORM

Name of Premises: Cheese Curds / Habaneros
 Operator: _____
 Address: 201 Bliss St.
Dromocto.

Licence #: 03-02045 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				3.3			X	7.0				10.2			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				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		✓		11.0			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				WATER SUPPLY AND WASTE DISPOSAL			
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		✓	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				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				12.0			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				LIGHTING AND VENTILATION			
2.3		✓		5.0				8.1		✓		12.1		✓	
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Lighting			
2.4			X	5.1		✓		8.2		✓		12.2		✓	
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.5		✓		5.2	✓			9.0				13.0			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				GENERAL			
2.6		✓		6.0				9.1		✓		13.1		✓	
Dry Storage				PERSONNEL				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		✓	
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
3.1	✓			6.3		✓		10.1		✓					
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.2			X												
Cooking Methods				<i>N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction</i>											

Item No.	MI	MA	CR	Remarks	Date for Correction
2.4	X			foods stored in refrigerators shall be rotated and discarded as per the New Brunswick cold storage chart, unless the food item has been tested and determined to be safe beyond the cold storage chart's recommendations.	Effective Immediately To be verified July 23, 2020.
3.2		X		Potentially hazardous food shall reach an internal temperature as listed in schedule A. A cooked temperature log shall be maintained, in particular for "batch cook" foods.	↓ corrected.
3.3		X		Potentially hazardous foods shall be held above 60°C when being held hot. Gravy pulled from hot holding to be reheated on stove.	

<input type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input checked="" type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Re-inspection Required: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No If Yes, Date: <u>July 23, 2020</u>	Date of Inspection: <u>2020-07-09</u>	Received by: _____
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