

FOOD PREMISES INSPECTION FORM

Name of Establishment: Ultramars Ramsay RSL
 Operator: _____
 Address: 2, rue Ramsay /
Campbellton, NB

Licence #: 05-00150 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				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)				Ceiling (Construction and Maintenance)			
1.2		✓		3.5		✓		7.2				11.0	WATER SUPPLY AND WASTE DISPOSAL		
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3		✓		3.6		✓		7.3	✓			11.1			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4				11.2			
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	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
Frozen Storage				Advance Preparation				Cleaning and Sanitizing				Lighting			
2.3		✓		5.0	RECORD KEEPING AND RECALLS			8.1		✓		12.1			
Refrigerated Storage (Temperature)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.4		✓		5.1	✓			8.2		✓		12.2			
Refrigerated Storage (Methods)				Recall of Food				SANITARY FACILITIES				GENERAL			
2.5		✓		5.2	✓			9.0	Washroom(s)			13.0	Licence		
Refrigerated Storage (Space)				PERSONNEL				Hand Washing Station(s)				Rodent and Insect Control			
2.6		✓		6.0	Demonstrating Knowledge			9.1		✓		13.1			
Dry Storage				Employee Health				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
2.7		✓		6.1		✓		9.2		✓		13.2			
Storage of Food for Staff				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.0	FOOD PREPARATION AND HANDLING			6.2		✓		10.0				13.3	✓		
Thawing Methods															
3.1		✓		6.3		✓		10.1		✓					
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
2.1		✓		Eggs in vinegar must be stored in the refrigerator.	Corrected.

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Date of Inspection: <u>July 22, 2019</u>	Re-inspection Required: <input type="checkbox"/> Yes	If Yes, Date: _____	Inspector Signature: _____
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