

FOOD PREMISES INSPECTION FORM

Name of Premises: Finney Diner  
Operator: \_\_\_\_\_  
Address: 424 King George Rd  
Miramichi, NB

Licence #: 07-00936 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				FOOD	3.3			/	Holding Methods	7.0				FOOD EQUIPMENT AND UTENSILS	10.2			/	Walls (Construction and Maintenance)
1.1		/		Approved Source	3.4			/	Cooling Methods	7.1			/	Food Equipment (Design, Construction, Installation and Maintenance)	10.3			/	Ceilings (Constructions and Maintenance)
1.2		/		Purchasing and Receiving	3.5			/	Re-heating Methods	7.2			/	Food Contact Surfaces	11.0				WATER SUPPLY AND WASTE DISPOSAL
1.3		/		Acceptable Containers and Labeling	3.6			/	Handling Methods	7.3			/	Mechanical Dishwashing	11.1			/	Water (Quality and Quantity)
2.0				FOOD STORAGE	4.0				FOOD DISPLAY AND SERVICE	7.4			/	Manual Dishwashing	11.2			/	Sewage Disposal
2.1		/		Storage of Potentially Hazardous Foods	4.1			/	Display Methods	7.5			/	Eating Utensils and Dishes	11.3			/	Solid Waste Handling
2.2		/		Frozen Storage	4.2			/	Advance Preparation	8.0				CLEANING AND SANITIZING	12.0				LIGHTING AND VENTILATION
2.3			/	Refrigerated Storage (Temperature)	5.0				RECORD KEEPING AND RECALLS	8.1				Cleaning and Sanitizing	12.1			/	Lighting
2.4		/		Refrigerated Storage (Methods)	5.1		/		Record Keeping	8.2				Detergents and Chemical Use and Storage	12.2			/	Ventilation
2.5		/		Refrigerated Storage (Space)	5.2		/		Recall of Food	9.0				SANITARY FACILITIES	13.0				GENERAL
2.6		/	/	Dry Storage	6.0				PERSONNEL	9.1			/	Washroom(s)	13.1			/	Licence
2.7		/		Storage of Food for Staff	6.1			/	Demonstrating Knowledge	9.2			/	Hand Washing Station(s)	13.2			/	Rodent and Insect Control
3.0				FOOD PREPARATION AND HANDLING	6.2			/	Employee Health	10.0				FLOORS, WALLS AND CEILINGS	13.3			/	Other Infractions/Hazards
3.1		/		Thawing Methods	6.3			/	Personal Hygiene Practices	10.1			/	Floors (Construction and Maintenance)					
3.2		/		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
2.6	/			Scoops can't be stored inside products. this prevents cross contamination Keep scoops out of products	Immediate
2.3	/			fridge temperature not logged 2x per day of operation. Logging temperature incase food is kept at proper temperature. Log temperature 2x per day	Immediate
7.1	/			Dishwasher sanitize cycle not working. Use 3 compartment sink to sanitize dishes	
7.3		/		Dishwasher not working properly. Can use 3 compartment sink undil Rix	Corrected

☒ Green  
☐ Light Yellow  
☐ Striped Red

☐ Dark Yellow  
☐ Red

Date of Inspection: September 11, 2019

Re-inspection Required: ☐ Yes ☒ No  
If Yes, Date: \_\_\_\_\_

Received by: \_\_\_\_\_  
Signature: \_\_\_\_\_