FOOD PREMISES INSPECTION FORM

Name of Premises: A + W Restaurant
Operator: Baines Food Ltd
Address: 6 Champlain St. Dieppe, NB

Licence #: 01-01448 **Type:** ☐ Class 3 ☑ Class 4 ☐ Class 5
Category: ☑ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection
Water Supply: ☐ Private ☑ Municipal

New Nouveau Brunswick

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
8.2		✓		2 Sanitizer Buckets were Below 100ppm. In order to sanitize adequately it must be between 200ppm - 400ppm	corrected.
9.2	✓			Paper towel was outside dispenser. It must be stored in the dispenser at all times	corrected

☑ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

Date of Inspection: 31 - Oct - 2018

Re-inspection Required: ☐ Yes ☑ No
If Yes, Date:

White – Office; Yellow – Operator; Blue – Copy for Posting