

FOOD PREMISES INSPECTION FORM

Name of Premises: 4 SEASON COMPLEX
 Operator: _____
 Address: 2581 ROUTE 911 / 73 MAIN ST
ST MARTINS, NB

Licence #: 02-01677 Type: Class 3 Class 4 Class 5
 Water Supply: Private Municipal



Item No.	N.O.	S	U	Item Description	Item No.	N.O.	S	U	Item Description	Item No.	N.O.	S	U	Item Description
1.0				FOOD	3.3	✓			Holding Methods	7.0				FOOD EQUIPMENT AND UTENSILS
1.1		✓		Approved Source	3.4	✓			Cooling Methods	7.1		✓		Food Equipment (Design, Construction, Installation and Maintenance)
1.2		✓		Purchasing and Receiving	3.5		✓		Re-heating Methods	7.2		✓		Food Contact Surfaces
1.3				Acceptable Containers and Labeling	3.6		✓		Handling Methods	7.3	✓			Mechanical Dishwashing
2.0				FOOD STORAGE	4.0				FOOD DISPLAY AND SERVICE	7.4		✓		Manual Dishwashing
2.1		✓		Storage of Potentially Hazardous Foods	4.1	✓			Display Methods	7.5		✓		Eating Utensils and Dishes
2.2		✓		Frozen Storage	4.2	✓			Advance Preparation	8.0				CLEANING AND SANITIZING
2.3		✓		Refrigerated Storage (Temperature)	5.0				RECORD KEEPING AND RECALLS	8.1		✓		Cleaning and Sanitizing
2.4		✓		Refrigerated Storage (Methods)	5.1	✓			Record Keeping	8.2		✓		Detergents and Chemical Use and Storage
2.5		✓		Refrigerated Storage (Space)	5.2	✓			Recall of Food	9.0				SANITARY FACILITIES
2.6		✓		Dry Storage	6.0				PERSONNEL	9.1		✓		Washroom(s)
2.7		✓		Storage of Food for Staff	6.1				Demonstrating Knowledge	9.2		✓		Hand Washing Station(s)
3.0				FOOD PREPARATION AND HANDLING	6.2				Employee Health	10.0				FLOORS, WALLS AND CEILINGS
3.1		✓		Thawing Methods	6.3		✓		Personal Hygiene Practices	10.1		✓		Floors (Construction and Maintenance)
3.2		✓		Cooking Methods										GENERAL
														Walls (Construction and Maintenance)
														Ceilings (Constructions and Maintenance)
														WATER SUPPLY AND WASTE DISPOSAL
														Water (Quality and Quantity)
														Sewage Disposal
														Solid Waste Handling
														LIGHTING AND VENTILATION
														Lighting
														Ventilation
														GENERAL
														Licence
														Rodent and Insect Control
														Other Infractions/Hazards

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction

2.3	✓			Refrigeration temperatures were not being recorded twice per day when operational. Refrigeration temperatures shall be recorded at least twice per day and log sheets shall be available for inspectors review. Manager to send a copy of water sample to the Dept of Health	Immediate
-----	---	--	--	--	-----------

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: 19 March 2017

Re-inspection Required: Yes No
 If Yes, Date: _____