

FOOD PREMISES INSPECTION FORM

Name of Premises: Almond's Your Independent Grocer
 Operator: _____
 Address: 791 Rte 776 Grand Manan N.B.

Licence #: 02-03000 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)				Ceilings (Construction 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		/		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				Personnel Hygiene Practices				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.	M	MA	CR	Remarks	Date for Correction
2.4	x			Egg fridge shall be kept in good repair. Clean grates beneath eggs.	2 weeks
2.4	x			Breaded chicken freezer shall be kept in good repair. Clean grate/vent beneath breaded chicken	2 weeks
2.5	x			Food containers must not come over crowding in Refrigerators. Monitor "Goat & Co" fridge temperature & over crowding.	Immediate
9.2		x		Hand washing stations shall be easily accessible at all times. Do not store boxes in front of hand washing station in produce area.	Corrected

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: 25 Oct 18

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