FOOD PREMISES INSPECTION FORM

Name of Establishment: 2nd Floor Night Club Licence #: 01-02671 Type: Class 3 Class 4 Class 5														Ď			
Operator: 2 nd Floor Night Club Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection														New Nouveau			
Address: 837 Main Street Mondon NB Water Supply: Private Municipal														Brunswick			
Addr	ess.	-00	7	Mair	Silver	Mark	10/1	OD	water	Supply: Pri	vate Linu	nicipai					DI CITIS WICK
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Item	N.O.	s	U			Item	N.O.	S	U		Item	N.O. S U		Item	NO	s u	
No.		3	0			No.	N.O.	3	0		No.			No.	N.O.	S U	
1.0	FOOD					3.3	V	A STATE	Holding Me	hods	7.0	FOOD EQUIPMEN		10.2		0	Walls (Construction and Maintenance)
1.1			Ap	Approved Source		3.4			Cooling Me	hods	7.1	V	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		1	Ceiling (Constructions and Maintenance)
1.2	1.2		Purchasing and Receiving		3.5	1	7 14 7	Re-heating		7.2	V	Food Contact Surfaces	11.0	WATE	R SUPPLY A	ND WASTE DISPOSAL	
1.3	1.3		Acceptable Containers and Labeling		3.6	V		Handling M	ethods	7.3	1	Mechanical Dishwashing	11.1	digital.	V	Water (Quality and Quantity)	
2.0	FOOD	DSTORAGE				4.0	FOOD	DISPLAY	AND SERVICE		7.4	V	Manual Dishwashing	11.2			Sewage Disposal
2.1	V		Storage of Potentially Hazardous Foods			4.1	V	1. Com	Display Met	hods	7.5		Eating Utensils and Dishes	11.3	The second		Solid Waste Handling
2.2		Froz		ozen Sto	orage	4.2	2		Advance Preparation		8.0	CLEANING AND	SANITIZING	12.0	LIGHT	ING AND VE	NTILATION
2.3			Re	Refrigerated Storage (Temperature)		5.0	5.0 RECORD F		EEPING AND RECALLS		8.1	V	Cleaning and Sanitizing	12.1	100		Lighting
2.4		-	D.	ofrigoroto	ed Storage (Methods)	E 1	1 . / .	44	Booord Koo	ning	0.0	./	Detergents and Chemical Use and	12.2	1- 1- 1		Ventilation
2.4		~	Re	eirigerate	ed Storage (Methods)	5.1	~		Record Kee	ping	8.2		Storage	12.2		100	ventilation
2.5		Refrigerated Storage (Space)		ed Storage (Space)	5.2			Recall of Fo	od	9.0	SANITARY FACILITIES		13.0	GENE	RAL		
2.6			Di	ry Storag	e	6.0	PERSO	ONNEL			9.1	/	Washroom(s)	13.1		1	Licence
2.7	~			Storage of Food for Staff		6.1		~	Demonstrat	ing Knowledge	9.2		Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD	PREPAR	REPARATION AND HANDLING		6.2			Employee H	lealth	10.0	FLOORS, WALLS	AND CEILINGS	13.3	7-7		Other Infractions/Hazards	
3.1	V	Thawing Methods		6.3		1	Personal H	giene Practices	10.1		Floors (Construction and Maintenance)		- Basic	No. of the			
3.2		48	C	ooking M	ethods			. 100	7 - 10 43	N.O Not Observe	d; S – Satisfacto	ry; U – Unsatisfacto	ry; MI – Minor Infraction; MA – Major Infrac	tion; CR	- Critical	Infraction	
CAP-CAMP AND CONTROL OF CONTROL O				STORES SELECTION OF THE SELECTION													
Item	No.	MI	MA	CR							Remarks						Date for Correction
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A YES		Gree	n				Do	inence	tion —								Contract of the contract of th
П.,				V-11	0 00 00		Re-inspection Required:										
Lig	nt Yello	□ Light Yellow □ Dark Yellow □ Dec 28, 2018 □ Striped Red □ Red □ Date of Inspect															
-		_			Red Date of Inspection			Yes, Dat									