

FOOD PREMISES INSPECTION FORM

Name of Premises: 1809 Restaurants and Bar

Licence #: 07-00944

Operator: [Signature]

Address: 1809 Water Street, Miramichi, N.B.

Additional Info: Class 3 Class 3 WH Class 4 Class 5

Category: Routine Re-inspection New Licence Other

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				7.0	FOOD EQUIPMENT AND UTENSILS			10.2			
1.1				3.4				7.1	Food Equipment (Design, Construction, Installation and Maintenance)			10.3			
1.2				3.5				7.2	Food Contact Surfaces			11.0			
1.3				3.6				7.3	Mechanical Dishwashing			11.1			
2.0	FOOD STORAGE			4.0				7.4	Manual Dishwashing			11.2			
2.1				4.1				7.5	Eating Utensils and Dishes			11.3			
2.2				4.2				8.0	CLEANING AND SANITIZING			12.0			
2.3				5.0				8.1	Cleaning and Sanitizing			12.1			
2.4				5.1				8.2	Detergents and Chemical Use and Storage			12.2			
2.5				5.2				9.0	SANITARY FACILITIES			13.0			
2.6				6.0				9.1	Washroom(s)			13.1			
2.7				6.1				9.2	Hand Washing Station(s)			13.2			
3.0	FOOD PREPARATION AND HANDLING			6.2				10.0	FLOORS, WALLS AND CEILING			13.3			
3.1				6.3				10.1	Floors (Construction and Maintenance)						
3.2															
Item No.	MI	MA	CR	Remarks				NO. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction				Date for Correction			
2.3															
2.3															
2.1															

Write - Office; Yellow - Operator; Blue - Copy for Posting WH - With Handling; PM - Public Market; TE - Temporary Event

Green Dark Yellow Red Striped Red
 Re-inspection Required: Yes No
 Date of Inspection: 7/12/2020 If Yes, Date: _____

Remarks: Temperature must be monitored daily twice a day
Cleaning bench must be required weekly, sanitized at time of inspection
Re-nest cleaning is required in refrigerator unit
near inspection
 Date for Correction: Immediately