

FOOD PREMISES INSPECTION FORM

Name of Premises: Eden's Retirement Villa
 Operator: 1459 Route 101, Masonworth, NB
 Address: 83C 2EB

License #: 03-02170 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	FOOD			3.3				7.0	FOOD EQUIPMENT AND UTENSILS			10.2			
1.1		<input checked="" type="checkbox"/>		3.4			<input checked="" type="checkbox"/>	7.1	Holding Methods			10.3			
1.2		<input checked="" type="checkbox"/>		3.5			<input checked="" type="checkbox"/>	7.2	Cooling Methods			11.0	WATER SUPPLY AND WASTE DISPOSAL		
1.3		<input checked="" type="checkbox"/>		3.6			<input checked="" type="checkbox"/>	7.3	Re-heating Methods			11.1	Water (Quality and Quantity)		
2.0	FOOD STORAGE			4.0			<input checked="" type="checkbox"/>	7.4	Food Equipment (Design, Construction, Installation and Maintenance)			11.2	Sewage Disposal		
2.1		<input checked="" type="checkbox"/>		4.1			<input checked="" type="checkbox"/>	7.5	Food Contact Surfaces			11.3	Solid Waste Handling		
2.2		<input checked="" type="checkbox"/>		4.2			<input checked="" type="checkbox"/>	8.0	Mechanical Dishwashing			12.0	LIGHTING AND VENTILATION		
2.3		<input checked="" type="checkbox"/>		5.0			<input checked="" type="checkbox"/>	8.1	Manual Dishwashing			12.1	Lighting		
2.4		<input checked="" type="checkbox"/>		5.1			<input checked="" type="checkbox"/>	8.2	Eating Utensils and Dishes			12.2	Ventilation		
2.5		<input checked="" type="checkbox"/>		5.2			<input checked="" type="checkbox"/>	9.0	Advance Preparation			13.0	GENERAL		
2.6		<input checked="" type="checkbox"/>		6.0	PERSONNEL			9.1	Cleaning and Sanitizing			13.1	Licence		
2.7		<input checked="" type="checkbox"/>		6.1				9.2	Detergents and Chemical Use and Storage			13.2	Rodent and Insect Control		
3.0	FOOD PREPARATION AND HANDLING			6.2				10.0	Washroom(s)			13.3	Other Infractions/Hazards		
3.1		<input checked="" type="checkbox"/>		6.3				10.1	Hand Washing Station(s)						
3.2		<input checked="" type="checkbox"/>							Floors (Construction and Maintenance)						

Item No.	MI	MA	CR	Remarks	Date for Correction
2.3	<input checked="" type="checkbox"/>			Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors - staff related, only marking down once a day and should be logged when checking temps	<input checked="" type="checkbox"/>
2.4	<input checked="" type="checkbox"/>			Foods shall be stored in a manner to prevent cross contamination - raw food and cooked food shall be on separate shelves to prevent cross contamination (raw on bottom)	Ongoing ^{corrected} immediately. ↙
3.4	<input checked="" type="checkbox"/>			Foods shall be cooled rapidly using quick chill methods such as shallow pans, ice wound, ice bath, refrigerator - five was temped at 60°C in the fridge - staff now cooling rapidly by an ice bath with active stirring to ensure food is cooled	Corrected.
7.1	<input checked="" type="checkbox"/>			Non-food contact equipment shall be constructed from materials that are easy suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance - ventilation duct to be cleaned and debris free.	Immediately
8.1	<input checked="" type="checkbox"/>			Floors, walls and ceilings shall be kept clean and sanitary - floors under equipment to be cleaned regularly.	Ongoing

Green
 Light Yellow Dark Yellow
 Striped Red Red

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

Date of Inspection: Sept 29, 2020
 Received by: _____ Inspector Signature: _____