

FOOD PREMISES INSPECTION FORM

Name of Premises: CAPITAL WINTER CLUB
 Operator: _____
 Address: 232 ROCKWOOD AVE., FREDERICTON

Licence #: 03-00060 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		/		Holding Methods	7.0				FOOD EQUIPMENT AND UTENSILS	10.2		/		Walls (Construction and Maintenance)
1.1		/		Approved Source	3.4		/		Cooling Methods	7.1		/		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		/		Ceilings (Constructions and Maintenance)
1.2		/		Purchasing and Receiving	3.5		/		Re-heating Methods	7.2		/		Food Contact Surfaces	11.0				WATER SUPPLY AND WASTE DISPOSAL
1.3		/		Acceptable Containers and Labeling	3.6		/		Handling Methods	7.3		/		Mechanical Dishwashing	11.1		/		Water (Quality and Quantity)
2.0				FOOD STORAGE	4.0				FOOD DISPLAY AND SERVICE	7.4		/		Manual Dishwashing	11.2		/		Sewage Disposal
2.1		/		Storage of Potentially Hazardous Foods	4.1		/		Display Methods	7.5		/		Eating Utensils and Dishes	11.3		/		Solid Waste Handling
2.2		/		Frozen Storage	4.2		/		Advance Preparation	8.0				CLEANING AND SANITIZING	12.0				LIGHTING AND VENTILATION
2.3		/		Refrigerated Storage (Temperature)	5.0				RECORD KEEPING AND RECALLS	8.1		/		Cleaning and Sanitizing	12.1		/		Lighting
2.4		/		Refrigerated Storage (Methods)	5.1		/		Record Keeping	8.2			/	Detergents and Chemical Use and Storage	12.2		/		Ventilation
2.5		/		Refrigerated Storage (Space)	5.2		/		Recall of Food	9.0				SANITARY FACILITIES	13.0				GENERAL
2.6		/		Dry Storage	6.0				PERSONNEL	9.1		/		Washroom(s)	13.1		/		Licence
2.7	/			Storage of Food for Staff	6.1		/		Demonstrating Knowledge	9.2		/		Hand Washing Station(s)	13.2		/		Rodent and Insect Control
3.0				FOOD PREPARATION AND HANDLING	6.2		/		Employee Health	10.0				FLOORS, WALLS AND CEILINGS	13.3	/			Other Infractions/Hazards
3.1		/		Thawing Methods	6.3		/		Personal Hygiene Practices	10.1		/		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.	MI	MA	CR	Remarks	Date for Correction
8.2	/			Ensure that chemicals for mechanical dishwasher are kept in stock and available for use for dishwashing. Bottles connected to mechanical dishwasher were empty at time of inspection.	Next routine inspection
8.2	/			Ensure materials supplied for cleaning are maintained in a clean and sanitary condition. Mop in use smells strongly of mold. Ensure mops are hung to dry appropriately + mop heads are replaced regularly.	"

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	<p style="font-size: large; font-weight: bold;">Dec 4, 2019</p> Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:
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