

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Shediac Lobster Shop LTD

Licence #: 01-02142

Operator: \_\_\_\_\_

Type:  Class 3  Class 3 WH  Class 4  Class 5

Address: 261 Main Street  
Shediac

Additional Info:  PM  TE  Catering

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				<b>FOOD</b>	3.3			✓	Holding Methods	7.0				<b>FOOD EQUIPMENT AND UTENSILS</b>	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				<b>WATER SUPPLY AND WASTE DISPOSAL</b>
1.3		✓		Acceptable Containers and Labeling	3.6			✓	Handling Methods	7.3			✓	Mechanical Dishwashing	11.1			✓	Water (Quality and Quantity)
2.0				<b>FOOD STORAGE</b>	4.0				<b>FOOD DISPLAY AND SERVICE</b>	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				<b>CLEANING AND SANITIZING</b>	12.0				<b>LIGHTING AND VENTILATION</b>
2.3		✓		Refrigerated Storage (Temperature)	5.0				<b>RECORD KEEPING AND RECALLS</b>	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				<b>SANITARY FACILITIES</b>	13.0				<b>GENERAL</b>
2.6		✓		Dry Storage	6.0				<b>PERSONNEL</b>	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				<b>FOOD PREPARATION AND HANDLING</b>	6.2			✓	Employee Health	10.0			✓	<b>FLOORS, WALLS AND CEILINGS</b>	13.3			✓	Other Infractions/Hazards
3.1		✓		Thawing Methods	6.3			✓	Personal Hygiene Practices	10.1			✓	Floors (Construction and Maintenance)					
3.2		✓		Cooking Methods					<i>N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction</i>										

Item No.	MI	MA	CR	Remarks	Date for Correction

Green  
 Light Yellow       Dark Yellow  
 Striped Red       Red

Re-inspection Required:  Yes  No  
 If Yes, Date: \_\_\_\_\_

Date of Inspection: Oct 22, 2021

White – Office; Yellow – Operator; Blue – Copy for Posting      WH - With Handling; PM - Public Market; TE - Temporary EV...