

## Food Premises Inspection Report

<b>Name of Premise:</b> Atlantic Superstore # 315  <b>Address:</b> 1150 Onondaga Street Oromocto NB E2V 1B8	<b>Licence #:</b> 03-01269 <b>Type:</b> Class/Classe 4 <b>Category:</b> Compliance <b>Water Supply:</b> Municipal <b>Date of Inspection:</b> June 21, 2021
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Item no.	Description	CDI	R
<b>1.0 FOOD</b>			
1.1	S Approved Source	<input type="checkbox"/>	<input type="checkbox"/>
1.2	S Purchasing and Receiving	<input type="checkbox"/>	<input type="checkbox"/>
1.3	S Acceptable Containers and Labeling	<input type="checkbox"/>	<input type="checkbox"/>
<b>2.0 FOOD STORAGE</b>			
2.1.	S Storage of Potentially Hazardous Foods	<input type="checkbox"/>	<input type="checkbox"/>
2.2.	S Frozen Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.3.	S Refrigerated Storage (Temperature)	<input type="checkbox"/>	<input type="checkbox"/>
2.4.	S Refrigerated Storage (Methods)	<input type="checkbox"/>	<input type="checkbox"/>
2.5.	S Refrigerated Storage (Space)	<input type="checkbox"/>	<input type="checkbox"/>
2.6.	U Dry Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.7.	S Storage of Food for Staff	<input type="checkbox"/>	<input type="checkbox"/>
<b>3.0 FOOD PREPARATION AND HANDLING</b>			
3.1.	S Thawing Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.2.	S Cooking Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.3.	S Holding Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.4.	N.O. Cooling Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.5.	N.O. Re-heating Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.6.	S Handling Methods	<input type="checkbox"/>	<input type="checkbox"/>
<b>4.0 FOOD DISPLAY AND SERVICE</b>			
4.1.	S Display Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.2.	S Advance Preparation	<input type="checkbox"/>	<input type="checkbox"/>
<b>5.0 RECORD KEEPING AND RECALLS</b>			
5.1.	N.O. Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>
5.2.	N.O. Recall of Food	<input type="checkbox"/>	<input type="checkbox"/>
<b>6.0 PERSONNEL</b>			
6.1.	S Demonstrating Knowledge	<input type="checkbox"/>	<input type="checkbox"/>
6.2.	S Employee Health	<input type="checkbox"/>	<input type="checkbox"/>
6.3.	S Personal Hygiene Practices	<input type="checkbox"/>	<input type="checkbox"/>
<b>7.0 FOOD EQUIPMENT AND UTENSILS</b>			
7.1.	S Food Equipment (Design, Construction, Installation and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
7.2.	S Food Contact Surfaces	<input type="checkbox"/>	<input type="checkbox"/>
7.3.	N.O. Mechanical Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.4.	U Manual Dishwashing	<input checked="" type="checkbox"/>	<input type="checkbox"/>
7.5.	S Eating Utensils and Dishes	<input type="checkbox"/>	<input type="checkbox"/>

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## 8.0 CLEANING AND SANITIZING

- 8.1. U Cleaning and Sanitizing
- 8.2. S Detergents and Chemical Use and Storage

## 9.0 SANITARY FACILITIES

- 9.1. S Washroom(s)
- 9.2. U Hand Washing Station(s)

## 10.0 FLOORS, WALLS AND CEILINGS

- 10.1. S Floors (Construction and Maintenance)
- 10.2. S Walls (Construction and Maintenance)
- 10.3. S Ceilings (Constructions and Maintenance)

## 11.0 WATER SUPPLY AND WASTE DISPOSAL

- 11.1. S Water (Quality and Quantity)
- 11.2. S Sewage Disposal
- 11.3. S Solid Waste Handling

## 12.0 LIGHTING AND VENTILATION

- 12.1. S Lighting
- 12.2. S Ventilation

## 13.0 GENERAL

- 13.1. S Licence
- 13.2. S Rodent and Insect Control
- 13.3. S Other Infractions/Hazards

*N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Critical infraction, CDI - Corrected During Inspection, R - Repeated infraction*

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for correction
2.6.	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor) <b>Comment: Ensure bread is stored off the floor</b>	Immediately
7.4.	MA	Where necessary, there shall be adequate space for pre-flushing and scraping and be in such a location as to avoid the contamination of clean equipment/utensils <b>Comment: Raw meat shall be discarded from sink immediately following pre-flushing</b> <b>Corrective Actions: Meat discarded. Sink cleaned and sanitized.</b>	Corrected
8.1.	MI	Non-food contact equipment shall be kept clean and sanitary <b>Comment: Refrigeration units require cleaning in hard-to-reach areas</b>	Immediately
8.1.	MI	Floors, walls and ceilings shall be kept clean and sanitary <b>Comment: Ventilation units on ceilings in refrigeration units require cleaning</b>	Immediately
9.2.	MA	Hand washing stations shall not be used for any other purpose <b>Corrective Actions: Education provided</b>	Corrected

## CLOSING COMMENTS

Rating color

Green/Vert