

FOOD SERVICE ESTABLISHMENT INSPECTION FORM



Name of Establishment: Jaquet River School
 Operator: [Signature]
 Licence #: 05-00091
 Address: 3970 Main St., Jaquet River, NB

Type: ___ Eating Establishment, ___ Bakery, ___ Catering Kitchen, ___ Mobile Canteen, Institutional, ___ Vending Machine
 Category: Routine, ___ Re-inspection, ___ Complaint, ___ New Facility, ___ Communicable Disease Follow-up inspection
 Number of employees: 1 Seating Capacity: 125 Water Supply: Private ___ Municipal

Item No.	N.O	S	U	Item	Item No.	N.O	S	U	Item	Item No.	N.O	S	U	Item	Item No.	N.O	S	U	Item		
1.0 FOOD					3.4		X		Cooling Methods	6.4		X		Manual Dish / Pot washing	10.0 WATER SUPPLY- WASTE DISPOSAL						
1.1		X		Approved Source	3.5		X		Re-Heating Methods	6.5		X		Eating Utensils / Dishes	10.1			X		Water- Quality, quantity	
1.2	X			Purchasing and Receiving	3.6		X		Handling Methods	7.0 CLEANING AND SANITIZING					10.2			X		Sewage Disposal	
1.3		X		Acceptable Containers and Labeling	4.0 FOOD DISPLAY / SERVICE					7.1			X		Cleaning Schedule Present	10.3			X		Solid Waste Handling
2.0 FOOD STORAGE					4.1			X	Display Methods	7.2			X		Detergents and Chemicals use and storage	11.0 LIGHTING AND VENTILLATION					
2.1		X		Storage of Potentially Haz. Foods	4.2			X	Advance Preparation	8.0 SANITARY FACILITIES					11.1			X		Lighting	
2.2		X		Frozen Storage	5.0 PERSONNEL					8.1			X		Staff Washroom (s)	11.2			X		Ventilation
2.3		X		Refrigerated Storage Temperature	5.1			X	Demonstrating Knowledge	8.2			X		Public Washroom (s)	12.0 GENERAL					
2.4		X		Refrigerated Storage Methods	5.2			X	Employee Health	8.3			X		Hand Washing Sink (s)	12.1			X		License
2.5		X		Refrigerated Storage Space	5.3			X	Personal Hygiene Practices	8.4			X		Utility Sink / Janitor Sink	12.2			X		Rodents and Insects
2.6		X		Dry Storage						8.5			X		Staff Change Rooms	12.3	X				Other Infraction
3.0 FOOD PREPARATION					6.0 FOOD EQUIPMENT & UTENSILS					9.0 FLOORS, WALLS, CEILINGS											
3.1	X			Thawing Methods	6.1			X	Food Equipment- design, construction, Installation and maintenance	9.1			X		Floors- construction, maintenance						
3.2	X			Cooking Methods	6.2			X	Food Contact Surfaces	9.2			X		Walls- construction, maintenance						
3.3		X		Holding Methods	6.3			X	Mechanical Dishwashing	9.3			X		Ceilings- construction, maintenance						

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

Green: Light yellow: ___ Dark yellow: ___ Light red: ___ Dark red: ___
 Date of Inspection: December 9, 2009 Re-Inspection Required: yes ___ no
 If Yes, Date: _____