

## FOOD PREMISES INSPECTION FORM

Name of Premises: Foodstock Chops  
 Operator: \_\_\_\_\_  
 Address: Various Locations  
Fredericton, NB

Licence #: 02-01877 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				<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																

*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
13.1	/			Ensure licence is posted in plain view of public	Immediate
9.2		/		Ensure hand sink is easily accessible at all times	Corrected

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Date of Inspection: <u>June 28 2017</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date: _____
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