

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Pink Icing Custom Sweets & Cafe  
 Operator: \_\_\_\_\_  
 Address: 134 Lansdowne Ave, Saint John

Licence #: 02-02567 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
				<u>Items 6.1 and 8.1 were corrected</u>	

<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>Oct 3/2017</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date: _____
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