# FOOD PREMISES INSPECTION FORM

Name of Establishment: Jardine Auctioneers Inc.
Operator: ____
Licence #: 4103-01065
Address: 1879 Hanwell Rd Fredericton

Type: ___Class 1, ___Class 2, ___Class 3, ✓ Class 4, ___Class 5
Category: ✓ Routine, __Re-inspection, __Complaint, __New Facility, __ CD Follow-up inspection
Number of employees: 3 Seating Capacity: 14 Water Supply: Private ✓ Municipal ___

New Nouveau Brunswick
Be...in this place • Être...ici on le peut

| 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** | 3.3 | | | ✓ | Holding Methods | 7.0 | | | | **FOOD EQUIPMENT& UTENSILS** | 10.3 | | | ✓ | Ceilings- construction, maintenance |
| 1.1 | | ✓ | | Approved Source | 3.4 | | | ✓ | Cooling Methods | 7.1 | | | ✓ | Food Equipment- design, construction, installation and maintenance | **11.0** | | | | **WATER SUPPLY- WASTE DISPOSAL** |
| 1.2 | ✓ | | | Purchasing and Receiving | 3.5 | | | ✓ | Re-Heating Methods | 7.2 | | | ✓ | Food Contact Surfaces | 11.1 | | | ✓ | Water- quality, quantity |
| 1.3 | | ✓ | | Acceptable Containers and Labeling | 3.6 | | | ✓ | Handling Methods | 7.3 | | ✓ | | Mechanical Dishwashing | 11.2 | | | ✓ | Sewage Disposal |
| **2.0** | | | | **FOOD STORAGE** | **4.0** | | | | **FOOD DISPLAY / SERVICE** | 7.4 | | | ✓ | Manual Dishwashing | 11.3 | | | ✓ | Solid Waste Handling |
| 2.1 | | ✓ | | Storage of Potentially Haz. Foods | 4.1 | | | | Display Methods | 7.5 | | | ✓ | Eating Utensils / Dishes | **12.0** | | | | **LIGHTING AND VENTILLATION** |
| 2.2 | | ✓ | | Frozen Storage | 4.2 | | ✓ | | Advance Preparation | **8.0** | | | | **CLEANING AND SANITIZING** | 12.1 | | ✓ | | Lighting |
| 2.3 | | ✓ | | Refrigerated Storage Temperature | | | | | | 8.1 | | | ✓ | Cleaning and Sanitizing | 12.2 | | ✓ | | Ventilation |
| 2.4 | | ✓ | | Refrigerated Storage Methods | **5.0** | | | | **RECORD KEEPING AND RECALLS** | 8.2 | | | ✓ | Detergents and Chemicals use and storage | **13.0** | | | | **GENERAL** |
| 2.5 | | ✓ | | Refrigerated Storage Space | 5.1 | | | | Record Keeping | **9.0** | | | | **SANITARY FACILITIES** | 13.1 | | ✓ | | Licence |
| 2.6 | | ✓ | | Dry Storage | 5.2 | | | | Recall of Food | 9.1 | | ✓ | | Washroom(s) | 13.2 | | ✓ | | Rodent and Insect Control |
| 2.7 | ✓ | | | Storage of Food for Staff | **6.0** | | | | **PERSONNEL** | 9.2 | | | ✓ | Hand Washing Station (s) | 13.3 | | | | Other Infractions/Hazards |
| **3.0** | | | | **FOOD PREPARATION AND HANDLING** | 6.1 | | | ✓ | Demonstrating Knowledge | **10.0** | | | | **FLOORS, WALLS, CEILINGS** | | | | | |
| 3.1 | | ✓ | | Thawing Methods | 6.2 | | | ✓ | Employee Health | 10.1 | | | ✓ | Floors- construction, maintenance | | | | | |
| 3.2 | | ✓ | | Cooking Methods | 6.3 | | | ✓ | Personal Hygiene Practices | 10.2 | | | ✓ | Walls- construction, maintenance | | | | | |

| Item No. | MI | MA | CR | REMARKS | Date for Correction |
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**N.O**-Not Observed, **S**- Satisfactory, **U**- Unsatisfactory, **MI**-Minor Infraction, **MA**- Major Infraction, **CR**- Critical Infraction

Green: ✓
Light yellow: ___ Dark yellow: ___
Light red: ___ Dark red: ___

Date of Inspection: March 3/10

Re-Inspection Required: yes ___ no ✓
If Yes, Date: ___

1st page = office copy 2nd page = operator's copy 3rd page = posted copy

35-5282 (11/09)