

FOOD PREMISES INSPECTION FORM

Name of Establishment: Sunny Brae School
 Operator: Co
 Licence #: 01-01671
 Address: 170 Cury St, Moncton

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: 1 Seating Capacity: 0 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	3.3				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		<input checked="" type="checkbox"/>		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
2.3				Corrected	

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: 15/01/10 Re-Inspection Required: yes ___ no

If Yes, Date: