FOOD PREMISES INSPECTION FORM

Name of Premises: Atlantic Potato Distributors
Operator: Atlantic Potato Distributors
Address: 42 Industrial Park St
Perth-Andover, NB

Licence #: 32-00230 Type: ☐ Class 3 ☑ Class 4 ☐ Class 5
Category: ☑ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CO Follow-up Inspection
Water Supply: ☐ Private ☑ Municipal

New Brunswick

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	FOOD				3.3		—		Heating Methods	7.0	FOOD EQUIPMENT AND UTENSILS				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 (Construction and Maintenance)
1.2		✓		Purchasing and Receiving	3.5		✓		Re-heating Methods	7.2		—		Food Contact Surfaces	11.0	WATER SUPPLY AND WASTE DISPOSAL			
1.3		✓		Acceptable Containers and Packaging	3.6		—		Handling Methods	7.3	—			Mechanical Dishwashing	11.1		—		Water (Quality and Quantity)
2.0	FOOD STORAGE				4.0	FOOD DISPLAY AND SERVICE				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		✓		Attended Preparation	8.0	CLEANING AND SANITIZING				12.0	LIGHTING AND VENTILATION			
2.3		—		Refrigerated Storage (Temperature)	5.0	RECORD KEEPING AND RECALLS				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	SANITARY FACILITIES				13.0	GENERAL			
2.6		✓		Dry Storage	6.0	PERSONNEL				9.1			✓	Washroom(s)	13.1		—		License
2.7		✓		Storage of Food by Staff	6.1		✓		Demonstrating Knowledge	9.2			✓	Hand Washing Station(s)	13.2		✓		Rodent and Insect Control
3.0	FOOD PREPARATION AND HANDLING				6.2		✓		Employee Health	10.0	FLOORS, WALLS AND CEILINGS				13.3				Other Infractions/Waivers
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
				No violations found	

☑ Green
☐ Light Yellow ☐ Dark Yellow
☐ Striped Red ☐ Red

March 27/17
Date of Inspection:

Re-inspection Required: ☐ Yes ☑ No
If Yes, Date:

White – Office Yellow – Operator Blue – Copy for Posting