

# FOOD PREMISES INSPECTION FORM

Name of Premises: Archie's Bake Shop  
 Operator: \_\_\_\_\_  
 Address: 75 Magnolia Ave. Sussex

Licence #: \_\_\_\_\_ 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			
1.1				3.4				Approved Source	7.1			10.3				
1.2				3.5				Purchasing and Receiving	7.2			<b>11.0 WATER SUPPLY AND WASTE DISPOSAL</b>				
1.3				3.6				Acceptable Containers and Labeling	7.3			11.1				
2.0	<b>FOOD STORAGE</b>			4.0	<b>FOOD DISPLAY AND SERVICE</b>			7.4				11.2				
2.1				4.1				Storage of Potentially Hazardous Foods	7.5			11.3				
2.2				4.2				Frozen Storage	8.0	<b>CLEANING AND SANITIZING</b>			12.0	<b>LIGHTING AND VENTILATION</b>		
2.3				5.0	<b>RECORD KEEPING AND RECALLS</b>			8.1				12.1				
2.4				5.1				Refrigerated Storage (Temperature)	8.2			12.2				
2.5				5.2				Refrigerated Storage (Methods)	9.0	<b>SANITARY FACILITIES</b>			<b>13.0 GENERAL</b>			
2.6				6.0	<b>PERSONNEL</b>			9.1				13.1				
2.7				6.1				Refrigerated Storage (Space)	9.2			13.2				
3.0	<b>FOOD PREPARATION AND HANDLING</b>			6.2				Dry Storage	10.0	<b>FLOORS, WALLS AND CEILINGS</b>			13.3			
3.1				6.3				Storage of Food for Staff	10.1			Other Infractions/Hazards				
3.2								Thawing Methods				N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction				
								Cooking Methods								

Item No.	MI	MA	CR	Remarks	Date for Correction
10.2	X			Walls need to be painted where chipped	Next inspection

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 Date of Inspection: Aug. 2/17  
 If Yes, Date: \_\_\_\_\_