

## FOOD PREMISES INSPECTION FORM

Name of Establishment: School Bessborough  
 Operator: \_\_\_\_\_  
 Licence #: 01-01098  
 Address: 93 Bessborough Av, Mt N-B

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: 2 Seating Capacity: 160 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				
<b>1.0</b>				<b>FOOD</b>	3.3				Holding Methods	<b>7.0</b>				<b>FOOD EQUIPMENT &amp; UTENSILS</b>				
1.1				Approved Source	3.4				Cooling Methods	7.1				Food Equipment- design, construction, installation and maintenance				
1.2				Purchasing and Receiving	3.5				Re-Heating Methods	7.2				Food Contact Surfaces				
1.3				Acceptable Containers and Labeling	3.6				Handling Methods	7.3				Mechanical Dishwashing				
<b>2.0</b>				<b>FOOD STORAGE</b>	<b>4.0</b>				<b>FOOD DISPLAY / SERVICE</b>	7.4				Manual Dishwashing				
2.1				Storage of Potentially Haz. Foods	4.1				Display Methods	7.5				Eating Utensils / Dishes				
2.2				Frozen Storage	4.2				Advance Preparation	<b>8.0</b>				<b>CLEANING AND SANITIZING</b>				
2.3		<input checked="" type="checkbox"/>		Refrigerated Storage Temperature						8.1				Cleaning and Sanitizing				
2.4				Refrigerated Storage Methods	<b>5.0</b>				<b>RECORD KEEPING AND RECALLS</b>	8.2				Detergents and Chemicals use and storage				
2.5				Refrigerated Storage Space	5.1				Record Keeping	<b>9.0</b>				<b>SANITARY FACILITIES</b>				
2.6		<input checked="" type="checkbox"/>		Dry Storage	5.2				Recall of Food	9.1				Washroom(s)				
2.7				Storage of Food for Staff	<b>6.0</b>				<b>PERSONNEL</b>	9.2				Hand Washing Station (s)				
<b>3.0</b>				<b>FOOD PREPARATION AND HANDLING</b>	6.1				Demonstrating Knowledge	<b>10.0</b>				<b>FLOORS, WALLS, CEILINGS</b>				
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				
														10.3				Ceilings- construction, maintenance
														<b>11.0</b>				<b>WATER SUPPLY- WASTE DISPOSAL</b>
														11.1				Water- quality, quantity
														11.2				Sewage Disposal
														11.3				Solid Waste Handling
														<b>12.0</b>				<b>LIGHTING AND VENTILLATION</b>
														12.1		<input checked="" type="checkbox"/>		Lighting
														12.2				Ventilation
														<b>13.0</b>				<b>GENERAL</b>
														13.1				Licence
														13.2				Rodent and Insect Control
														13.3				Other Infractions/Hazards

Item No.	MI	MA	CR	REMARKS	Date for Correction
				All infraction has been corrected 2.3, 2.6 and 12.1	

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: Jan 11/2010 Re-Inspection Required: yes \_\_\_ no   
 If Yes, Date: \_\_\_\_\_