

Food Premises Inspection Report

| Name of Premise: Little Treehouse | | | Licence #: | 03-009906 | | | | | |
|-----------------------------------|------|--|---------------------|------------------|-----|---|--|--|--|
| | | | Туре: | | | | | | |
| | | | Category: | Pre-Operational | | | | | |
| Addres | ss: | 1052 Northside Dr. | Water Supply: | Private | | | | | |
| | | Minto NB E4B 3H7 | Date of Inspection: | November 3, 2021 | | | | | |
| ltone re | | Description | | | CDI | P | | | |
| Item no. | | Description | | | CDI | R | | | |
| | _ | 1.0 FOO | D | | | | | | |
| 1.1 | S | Approved Source | | | | | | | |
| 1.2 | S | Purchasing and Receiving | | | | | | | |
| 1.3 | S | Acceptable Containers and Labeling | | | | | | | |
| 2.0 FOOD STORAGE | | | | | | | | | |
| 2.1 | S | Storage of Potentially Hazardous Foods | | | | | | | |
| 2.2 | S | Frozen Storage | | | | | | | |
| 2.3 | S | Refrigerated Storage (Temperature) | | | | | | | |
| 2.4 | S | Refrigerated Storage (Methods) | | | | | | | |
| 2.5 | S | Refrigerated Storage (Space) | | | | | | | |
| 2.6 | S | Dry Storage | | | | | | | |
| 2.7 | S | Storage of Food for Staff | | | | | | | |
| 3.0 FOOD PREPARATION AND HANDLING | | | | | | | | | |
| | | Thawing Methods | | | | | | | |
| | | Cooking Methods | | | | | | | |
| | | Holding Methods | | | | | | | |
| | | Cooling Methods | | | | | | | |
| | | Re-heating Methods | | | | | | | |
| 3.6 | N.O. | Handling Methods | | | | | | | |
| | | 4.0 FOOD DISPLAY A | AND SERVICE | | _ | _ | | | |
| 4.1 | S | Display Methods | | | | | | | |
| 4.2 | S | Advance Preparation | | | | | | | |
| | | 5.0 RECORD KEEPING | AND RECALLS | | | _ | | | |
| | | Record Keeping | | | | | | | |
| 5.2 | N.O. | Recall of Food | | | | | | | |
| 6.0 PERSONNEL | | | | | | | | | |
| 6.1 | S | Demonstrating Knowledge | | | | | | | |
| 6.2 | S | Employee Health | | | | | | | |
| 6.3 | S | Personal Hygiene Practices | | | | | | | |
| 7.0 FOOD EQUIPMENT AND UTENSILS | | | | | | | | | |
| 7.1 | S | Food Equipment (Design, Construction, Installation and Mainter | nance) | | | | | | |
| 7.2 | S | Food Contact Surfaces | | | | | | | |
| 7.3 | S | Mechanical Dishwashing | | | | | | | |
| 7.4 | S | Manual Dishwashing | | | | | | | |
| 7.5 | S | Eating Utensils and Dishes | | | | | | | |



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|--|--|--|----------------------|--|--|--|--|--|--|
| 8.0 CLEANING AND SANITIZING | | | | | | | | | |
| 8.1 | S | Cleaning and Sanitizing | | | | | | | |
| 8.2 | S | Detergents and Chemical Use and Storage | | | | | | | |
| 9.0 SANITARY FACILITIES | | | | | | | | | |
| 9.1 | S | Washroom(s) | | | | | | | |
| 9.2 | S | Hand Washing Station(s) | | | | | | | |
| 10.0 FLOORS, WALLS AND CEILINGS | | | | | | | | | |
| 10.1 | S | Floors (Construction and Maintenance) | | | | | | | |
| 10.2 | S | Walls (Construction and Maintenance) | | | | | | | |
| 10.3 | S | Ceilings (Constructions and Maintenance) | | | | | | | |
| 11.0 WATER SUPPLY AND WASTE DISPOSAL | | | | | | | | | |
| 11.1 | S | Water (Quality and Quantity) | | | | | | | |
| 11.2 | S | Sewage Disposal | | | | | | | |
| 11.3 | S | Solid Waste Handling | | | | | | | |
| 12.0 LIGHTING AND VENTILATION | | | | | | | | | |
| 12.1 | S | Lighting | | | | | | | |
| 12.2 | S | Ventilation | | | | | | | |
| 13.0 GENERAL | | | | | | | | | |
| 13.1 | S | Licence | | | | | | | |
| 13.2 | S | Rodent and Insect Control | | | | | | | |
| 13.3 | S | Other Infractions/Hazards | | | | | | | |
| N.O Not Observed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Critical infraction, CDI - Corrected During Inspection, R - Repeated infraction | | | | | | | | | |
| OBSERVATIONS AND CORRECTIVE ACTIONS | | | | | | | | | |
| Item | MI /MA/ CR Remarks Date for correction | | | | | | | | |

CLOSING COMMENTS

Recommended for licensing.

Rating color

Green