## FOOD PREMISES INSPECTION FORM

Name of Premises: Heidis Chocolatts  Operator: Address: 28 Bridge View ST  Planta Ruck, NB									Licence #: 32-00 36 4 Type: Class 3 Class 4 Class 5  Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection  Water Supply: Private Municipal								Brunswick
Item No.	N.O.	1 1	U		item No.	N.O.	s u			item No.	N.O.	s u		ltom	N.O.	s u	
1.0 FOOD				3.3	-		Holding Methods		7.0	1	1	T AND UTENSILS	No.			W. II. (O. i. ii. livilia	
3300		T	T.			<u>`</u>		700 700 700 700			FOOD	EGUIFNIEN	Food Equipment (Design, Construction,	10.2	-	)	Walls (Construction and Maintenance)
1.1		-	Approve	d Source	3.4		-	Cooling Methods		7.1		-	Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2		<u>i</u>		ing and Receiving	3,5	<u> </u>		Re-heating Methods	S	7.2		4	Food Contact Surfaces	11.0	WATER	SUPPLY AN	ID WASTE DISPOSAL
1.3	I			Acceptable Containers and Labeling		FOOD DISPLAY AND		Handling Methods		7.3	L		Mechanical Dishwashing	11.1		Z T	Water (Quality and Quantity)
2.0	mer .					FOOD DISPLAY AND SERVICE		SERVICE		7.4		_	Manual Dishwashing	11.2			Sewage Disposal
2.1		<u>e</u>		Storage of Potentially Hazardous Foods		~		Display Methods		7.5		1	Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2				Storage	4.2			Advance Preparation		8.0	CLEANING AND SANIT		SANITIZING	12.0	LIGHTI	NG AND VEN	TILATION
2.3	-	i Refrig		ated Storage (Temperature)	5.0	RECORD KEEPING		AND RECALLS		8.1		٠_	Cleaning and Sanitizing	12.1			Lighting
2.4		-	Refrigera	ated Storage (Methods)	5.1			Record Keeping		8.2		9	Detergents and Chemical Use and	12.2			Ventilation
2.5	<b>†</b>	2			Recall of Food		0.0	CANIT	ADVEACU	Storage				Volladati			
2.6		2			6.0	PERSONNEL		Recall of Food		9.0	SANII	ARY FACIL		13.0	GENER	AL.	
2.7	1		Storage of Food for Staff 6.1		The side of the si		Demonstrating Know	wledge	9.1			Washroom(s) Hand Washing Station(s)	13.1			Licence	
3.0		PREPARA	RATION AND HANDLING 6.2			Employee Health	wiedge	10.0	FLOOR	S WALLS	AND CEILINGS	13.2			Rodent and Insect Control		
3.1	(_			Thawing Methods 6.3 Personal Hygiene Practices		Practices	10.1	1 2001	I L	Floors (Construction and Maintenance)	13.3		_	Other Infractions/Hazards			
неп	i No.	Mi	MA GR						R	emerks							Date for Correction
	nt Yellov ped Red	V Green	Dark Yellow Red	San 22 Date of Inspect		Re	e-inspection equired: Yes, Date:	☐Yes ☐	No								

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