

# FOOD SERVICE ESTABLISHMENT INSPECTION FORM



Name of Establishment: Saint John High School Type:  Eating Establishment, \_\_\_ Bakery, \_\_\_ Catering Kitchen, \_\_\_ Mobile Canteen, \_\_\_ Institutional, \_\_\_ Vending Machine  
 Operato  
 Licence #: 02-00182 Category:  Routine, \_\_\_ Re-inspection, \_\_\_ Complaint, \_\_\_ New Facility, \_\_\_ Communicable Disease Follow-up inspection  
 Address: 170-200 Prince William St Saint John NB Number of employees: 3 Seating Capacity: 225 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 FOOD</b>					3.4		<input checked="" type="checkbox"/>		Cooling Methods	6.4		<input checked="" type="checkbox"/>		Manual Dish / Pot washing
1.1		<input checked="" type="checkbox"/>		Approved Source	3.5		<input checked="" type="checkbox"/>		Re-Heating Methods	6.5		<input checked="" type="checkbox"/>		Eating Utensils / Dishes
1.2		<input checked="" type="checkbox"/>		Purchasing and Receiving	3.6		<input checked="" type="checkbox"/>		Handling Methods	<b>7.0 CLEANING AND SANITIZING</b>				
1.3			<input checked="" type="checkbox"/>	Acceptable Containers and Labeling	<b>4.0 FOOD DISPLAY / SERVICE</b>					7.1		<input checked="" type="checkbox"/>		Cleaning Schedule Present
<b>2.0 FOOD STORAGE</b>					4.1		<input checked="" type="checkbox"/>		Display Methods	7.2		<input checked="" type="checkbox"/>		Detergents and Chemicals use and storage
2.1		<input checked="" type="checkbox"/>		Storage of Potentially Haz. Foods	4.2		<input checked="" type="checkbox"/>		Advance Preparation	<b>11.0 LIGHTING AND VENTILLATION</b>				
2.2		<input checked="" type="checkbox"/>		Frozen Storage	<b>5.0 PERSONNEL</b>					8.1		<input checked="" type="checkbox"/>		Staff Washroom (s)
2.3		<input checked="" type="checkbox"/>		Refrigerated Storage Temperature	5.1		<input checked="" type="checkbox"/>		Demonstrating Knowledge	8.2		<input checked="" type="checkbox"/>		Public Washroom (s)
2.4		<input checked="" type="checkbox"/>		Refrigerated Storage Methods	5.2		<input checked="" type="checkbox"/>		Employee Health	8.3		<input checked="" type="checkbox"/>		Hand Washing Sink (s)
2.5		<input checked="" type="checkbox"/>		Refrigerated Storage Space	5.3		<input checked="" type="checkbox"/>		Personal Hygiene Practices	8.4		<input checked="" type="checkbox"/>		Utility Sink / Janitor Sink
2.6			<input checked="" type="checkbox"/>	Dry Storage						8.5		<input checked="" type="checkbox"/>		Staff Change Rooms
<b>3.0 FOOD PREPARATION</b>					<b>6.0 FOOD EQUIPMENT &amp; UTENSILS</b>					<b>9.0 FLOORS, WALLS, CEILINGS</b>				
3.1		<input checked="" type="checkbox"/>		Thawing Methods	6.1		<input checked="" type="checkbox"/>		Food Equipment- design, construction, Installation and maintenance	9.1		<input checked="" type="checkbox"/>		Floors- construction, maintenance
3.2		<input checked="" type="checkbox"/>		Cooking Methods	6.2		<input checked="" type="checkbox"/>		Food Contact Surfaces	9.2		<input checked="" type="checkbox"/>		Walls- construction, maintenance
3.3			<input checked="" type="checkbox"/>	Holding Methods	6.3		<input checked="" type="checkbox"/>		Mechanical Dishwashing	9.3		<input checked="" type="checkbox"/>		Ceilings- construction, maintenance

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
1.3	<input checked="" type="checkbox"/>			Ready-to-eat foods (sandwiches, salads) must be labelled with preparation date	October 1, 2009
2.6	<input checked="" type="checkbox"/>			Large cans (for storing flour + oatmeal in original bags) must be labelled.	October 1, 2009
3.3	<input checked="" type="checkbox"/>			Recent temperature logs to be on file for fridges	October 1, 2009
6.3	<input checked="" type="checkbox"/>			Recent temperature logs to be on file for dishwasher	October 1, 2009

Green:  , Dark yellow: \_\_\_ , Light yellow: \_\_\_ , Dark red: \_\_\_ , Light red: \_\_\_  
 Date of Inspection: September 30, 2009 Re-Inspection Required: yes \_\_\_ no   
 If Yes, Date: \_\_\_\_\_