

## FOOD PREMISES INSPECTION FORM

Name of Establishment: Salisbury big step  
 Operator: \_\_\_\_\_  
 Licence #: 01-00836  
 Address: 2986 Fredericton, NB, Salisbury

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: 100 Seating Capacity: 150 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>					3.3		<input checked="" type="checkbox"/>		Holding Methods	<b>7.0 FOOD EQUIPMENT &amp; UTENSILS</b>					10.3		<input checked="" type="checkbox"/>		Ceilings- construction, maintenance
1.1		<input checked="" type="checkbox"/>		Approved Source	3.4		<input checked="" type="checkbox"/>		Cooling Methods	7.1		<input checked="" type="checkbox"/>		Food Equipment- design, construction, installation and maintenance	<b>11.0 WATER SUPPLY- WASTE DISPOSAL</b>				
1.2		<input checked="" type="checkbox"/>		Purchasing and Receiving	3.5		<input checked="" type="checkbox"/>		Re-Heating Methods	7.2			<input checked="" type="checkbox"/>	Food Contact Surfaces	11.1		<input checked="" type="checkbox"/>		Water- quality, quantity
1.3			<input checked="" type="checkbox"/>	Acceptable Containers and Labeling	3.6		<input checked="" type="checkbox"/>		Handling Methods	7.3		<input checked="" type="checkbox"/>		Mechanical Dishwashing	11.2		<input checked="" type="checkbox"/>		Sewage Disposal
<b>2.0 FOOD STORAGE</b>					<b>4.0 FOOD DISPLAY / SERVICE</b>					7.4		<input checked="" type="checkbox"/>		Manual Dishwashing	11.3		<input checked="" type="checkbox"/>		Solid Waste Handling
2.1		<input checked="" type="checkbox"/>		Storage of Potentially Haz. Foods	4.1		<input checked="" type="checkbox"/>		Display Methods	7.5		<input checked="" type="checkbox"/>		Eating Utensils / Dishes	<b>12.0 LIGHTING AND VENTILLATION</b>				
2.2		<input checked="" type="checkbox"/>		Frozen Storage	4.2		<input checked="" type="checkbox"/>		Advance Preparation	<b>8.0 CLEANING AND SANITIZING</b>					12.1		<input checked="" type="checkbox"/>		Lighting
2.3		<input checked="" type="checkbox"/>		Refrigerated Storage Temperature						8.1		<input checked="" type="checkbox"/>		Cleaning and Sanitizing	12.2		<input checked="" type="checkbox"/>		Ventilation
2.4		<input checked="" type="checkbox"/>		Refrigerated Storage Methods	<b>5.0 RECORD KEEPING AND RECALLS</b>					8.2		<input checked="" type="checkbox"/>		Detergents and Chemicals use and storage	<b>13.0 GENERAL</b>				
2.5		<input checked="" type="checkbox"/>		Refrigerated Storage Space	5.1		<input checked="" type="checkbox"/>		Record Keeping	<b>9.0 SANITARY FACILITIES</b>					13.1		<input checked="" type="checkbox"/>		Licence
2.6		<input checked="" type="checkbox"/>		Dry Storage	5.2		<input checked="" type="checkbox"/>		Recall of Food	9.1		<input checked="" type="checkbox"/>		Washroom(s)	13.2		<input checked="" type="checkbox"/>		Rodent and Insect Control
2.7		<input checked="" type="checkbox"/>		Storage of Food for Staff	<b>6.0 PERSONNEL</b>					9.2		<input checked="" type="checkbox"/>		Hand Washing Station (s)	13.3		<input checked="" type="checkbox"/>		Other Infractions/Hazards
<b>3.0 FOOD PREPARATION AND HANDLING</b>					6.1		<input checked="" type="checkbox"/>		Demonstrating Knowledge	<b>10.0 FLOORS, WALLS, CEILINGS</b>									
3.1		<input checked="" type="checkbox"/>		Thawing Methods	6.2		<input checked="" type="checkbox"/>		Employee Health	10.1		<input checked="" type="checkbox"/>		Floors- construction, maintenance					
3.2		<input checked="" type="checkbox"/>		Cooking Methods	6.3		<input checked="" type="checkbox"/>		Personal Hygiene Practices	10.2		<input checked="" type="checkbox"/>		Walls- construction, maintenance					

Item No.	MI	MA	CR	REMARKS	Date for Correction
1.3	<input checked="" type="checkbox"/>			where potentially hazardous foods are removed from their original packaging the expiry date shall also be transferred onto the portioned packages.	immediately
7.2		<input checked="" type="checkbox"/>		Food Contact Surfaces, equipment and utensils shall be maintained such that they function as intended and be easily cleanable and sanitized. Cutting board on prep table near grills require reupholstering or <del>replacement</del> CR or must be repaired.	Corrected during inspection.
<b>*Note blue copy of inspection report must be posted for public to see!</b>					

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 13/2010 Re-Inspection Required: yes \_\_\_ no   
 If Yes, Date: \_\_\_\_\_