

# FOOD PREMISES INSPECTION FORM

Name of Premises: Potato World  
 Operator: \_\_\_\_\_  
 Address: 385 Centreville Rd  
Centreville, NB

Licence #: 32-00202 Type:  Class 3  Class 4  Class 5  
 Category:  Routine  Re-inspection  New Licence  Complaint  CD Follow-up Inspect 1  
 Water Supply:  Private  Municipal



Item	NO	S	U	Item	NO	S	U	Item	NO	S	U				
1.0				<b>FOOD</b>				7.0				<b>FOOD EQUIPMENT AND UTENSILS</b>			
1.1			<input checked="" type="checkbox"/>	Approved Source	3.3		<input checked="" type="checkbox"/>	Holding Methods	7.0			10.2		<input checked="" type="checkbox"/>	Walls (Construction and Maintenance)
1.2			<input checked="" type="checkbox"/>	Purchasing and Receiving	3.4		<input checked="" type="checkbox"/>	Cooling Methods	7.1			10.3		<input checked="" type="checkbox"/>	Ceilings (Constructions and Maintenance)
1.3			<input checked="" type="checkbox"/>	Acceptable Containers and Labeling	3.5		<input checked="" type="checkbox"/>	Re-heating Methods	7.2			11.0		<input checked="" type="checkbox"/>	Water (Quality and Quantity) <u>(May 9/17)</u>
2.0				<b>FOOD STORAGE</b>	3.6		<input checked="" type="checkbox"/>	Handling Methods	7.3			11.1		<input checked="" type="checkbox"/>	Sewage Disposal
2.1			<input checked="" type="checkbox"/>	Storage of Potentially Hazardous Foods	4.0		<input checked="" type="checkbox"/>	<b>FOOD DISPLAY AND SERVICE</b>	7.4			11.2		<input checked="" type="checkbox"/>	Solid Waste Handling
2.2			<input checked="" type="checkbox"/>	Frozen Storage	4.1		<input checked="" type="checkbox"/>	Display Methods	7.5			12.0		<input checked="" type="checkbox"/>	<b>CLEANING AND SANITIZING</b>
2.3			<input checked="" type="checkbox"/>	Refrigerated Storage (Temperature)	4.2		<input checked="" type="checkbox"/>	Advance Preparation	8.0			12.1		<input checked="" type="checkbox"/>	Lighting
2.4			<input checked="" type="checkbox"/>	Refrigerated Storage (Methods)	5.0		<input checked="" type="checkbox"/>	<b>RECORD KEEPING AND RECALLS</b>	8.1			12.2		<input checked="" type="checkbox"/>	Ventilation
2.5			<input checked="" type="checkbox"/>	Refrigerated Storage (Space)	6.1		<input checked="" type="checkbox"/>	Record Keeping	8.2			13.0		<input checked="" type="checkbox"/>	<b>SANITARY FACILITIES</b>
2.6			<input checked="" type="checkbox"/>	Dry Storage	6.2		<input checked="" type="checkbox"/>	Recall of Food	9.0			13.1		<input checked="" type="checkbox"/>	Washroom(s)
2.7			<input checked="" type="checkbox"/>	Storage of Food for Staff	6.3		<input checked="" type="checkbox"/>	<b>PERSONNEL</b>	9.1			13.2		<input checked="" type="checkbox"/>	Hand Washing Station(s)
3.0				<b>FOOD PREPARATION AND HANDLING</b>	6.1		<input checked="" type="checkbox"/>	Demonstrating Knowledge	9.2			10.0		<input checked="" type="checkbox"/>	<b>FLOORS, WALLS AND CEILINGS</b>
3.1			<input checked="" type="checkbox"/>	Thawing Methods	6.2		<input checked="" type="checkbox"/>	Employee Health	10.0			10.1		<input checked="" type="checkbox"/>	Floors (Construction and Maintenance)
3.2			<input checked="" type="checkbox"/>	Cooking Methods	6.3		<input checked="" type="checkbox"/>	Personal Hygiene Practices	10.1					<input checked="" type="checkbox"/>	Licence

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction

NO	MA	CR	Remarks	Date for Correction
			NO violations found	

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Date of Inspection: <u>Aug 30/17</u>	Re-Inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date: _____
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