

# FOOD PREMISES INSPECTION FORM

Name of Premises: A & W  
 Operator: \_\_\_\_\_  
 Address: 411 King Street, St. Stephen, N1B

Licence #: 02-01278 Type:  Class 3  Class 4  Class 5  
 Category:  Routine  Re-inspection  New Licence  Complaint  CD Follow-up Inspection  
 Water Supply:  Private  Municipal



Item No.	N.O.	S	U	MI	MA	CR	Item Description	Item No.	N.O.	S	U	MI	MA	CR	Item Description
1.0						<input checked="" type="checkbox"/>	FOOD	3.3						<input checked="" type="checkbox"/>	Holding Methods
1.1		<input checked="" type="checkbox"/>					Approved Source	3.4		<input checked="" type="checkbox"/>					Cooling Methods
1.2		<input checked="" type="checkbox"/>					Purchasing and Receiving	3.5			<input checked="" type="checkbox"/>				Re-heating Methods
1.3		<input checked="" type="checkbox"/>					Acceptable Containers and Labeling	3.6			<input checked="" type="checkbox"/>				Handling Methods
2.0						<input checked="" type="checkbox"/>	FOOD STORAGE	4.0						<input checked="" type="checkbox"/>	FOOD DISPLAY AND SERVICE
2.1			<input checked="" type="checkbox"/>				Storage of Potentially Hazardous Foods	4.1		<input checked="" type="checkbox"/>					Display Methods
2.2				<input checked="" type="checkbox"/>			Frozen Storage	4.2		<input checked="" type="checkbox"/>					Advance Preparation
2.3			<input checked="" type="checkbox"/>				Refrigerated Storage (Temperature)	5.0						<input checked="" type="checkbox"/>	RECORD KEEPING AND RECALLS
2.4			<input checked="" type="checkbox"/>				Refrigerated Storage (Methods)	5.1		<input checked="" type="checkbox"/>					Record Keeping
2.5			<input checked="" type="checkbox"/>				Refrigerated Storage (Space)	5.2		<input checked="" type="checkbox"/>					Recall of Food
2.6			<input checked="" type="checkbox"/>				Dry Storage	6.0						<input checked="" type="checkbox"/>	PERSONNEL
2.7							Storage of Food for Staff	6.1			<input checked="" type="checkbox"/>				Demonstrating Knowledge
3.0						<input checked="" type="checkbox"/>	FOOD PREPARATION AND HANDLING	6.2			<input checked="" type="checkbox"/>				Employee Health
3.1		<input checked="" type="checkbox"/>					Thawing Methods	6.3			<input checked="" type="checkbox"/>				Personal Hygiene Practices
3.2			<input checked="" type="checkbox"/>				Cooking Methods								
							N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction								

Item No.	N.O.	S	U	MI	MA	CR	Remarks	Date of Corrective Action
2.2		<input checked="" type="checkbox"/>					Fans of the walk in Freezer needs to be cleaned, also its floor.	Immediately
3.3			<input checked="" type="checkbox"/>				Foods in containers in Foods preparation area its temperatures were between 16°C to 18°C during the time of inspection, all of it was discarded. Potentially hazardous food shall be held at 4°C or less until served.	Corrected
7.1		<input checked="" type="checkbox"/>					Area beside Mechanical dishwashing machine needs to be cleaned	Immediately

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Oct 23/2017 Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input type="checkbox"/> No If Yes, Date:
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