

# FOOD PREMISES INSPECTION FORM

Name of Premises: D. Davis Middle School

Licence #: 07-60122

Operator: D. Davis Middle School

Type:

Additional Info:

Address: 124 Henderson Street  
Wickliffe, N.B.

Category:

Water Supply:

Class 3

Class 3 WH

Class 4

Class 5

PM

TE

Catering

Routine

Re-inspection

New Licence

Other

Private

Municipal



Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U		
1.0	FOOD			3.3		<input checked="" type="checkbox"/>		7.0	FOOD EQUIPMENT AND UTENSILS				
1.1	<input checked="" type="checkbox"/>	Approved Source		3.4	<input checked="" type="checkbox"/>			7.1	<input checked="" type="checkbox"/>	Food Equipment (Design, Construction, Installation and Maintenance)	10.2	<input checked="" type="checkbox"/>	Walls (Construction and Maintenance)
1.2	<input checked="" type="checkbox"/>	Purchasing and Receiving		3.5	<input checked="" type="checkbox"/>			7.2	<input checked="" type="checkbox"/>	Food Contact Surfaces	10.3	<input checked="" type="checkbox"/>	Ceilings (Construction and Maintenance)
1.3	<input checked="" type="checkbox"/>	Acceptable Containers and Labeling		3.6	<input checked="" type="checkbox"/>			7.3	<input checked="" type="checkbox"/>	Mechanical Dishwashing	11.0	<input checked="" type="checkbox"/>	WATER SUPPLY AND WASTE DISPOSAL
2.0	FOOD STORAGE			4.0		<input checked="" type="checkbox"/>		7.4	<input checked="" type="checkbox"/>	Manual Dishwashing	11.1	<input checked="" type="checkbox"/>	Water (Quality and Quantity)
2.1	<input checked="" type="checkbox"/>	Storage of Potentially Hazardous Foods		4.1	<input checked="" type="checkbox"/>			7.5	<input checked="" type="checkbox"/>	Eating Utensils and Dishes	11.2	<input checked="" type="checkbox"/>	Sewage Disposal
2.2	<input checked="" type="checkbox"/>	Frozen Storage		4.2	<input checked="" type="checkbox"/>			8.0	<input checked="" type="checkbox"/>	Cleaning and Sanitizing	11.3	<input checked="" type="checkbox"/>	Solid Waste Handling
2.3	<input checked="" type="checkbox"/>	Refrigerated Storage (Temperature)		5.0		<input checked="" type="checkbox"/>		8.1	<input checked="" type="checkbox"/>	Detergents and Chemical Use and Storage	12.0	<input checked="" type="checkbox"/>	LIGHTING AND VENTILATION
2.4	<input checked="" type="checkbox"/>	Refrigerated Storage (Methods)		5.1	<input checked="" type="checkbox"/>			8.2	<input checked="" type="checkbox"/>	Recall of Food	12.1	<input checked="" type="checkbox"/>	Lighting
2.5	<input checked="" type="checkbox"/>	Refrigerated Storage (Space)		5.2	<input checked="" type="checkbox"/>			9.0			12.2	<input checked="" type="checkbox"/>	Ventilation
2.6	<input checked="" type="checkbox"/>	Dry Storage		6.0		<input checked="" type="checkbox"/>		9.1		SANITARY FACILITIES	13.0		GENERAL
2.7	<input checked="" type="checkbox"/>	Storage of Food for Staff		6.1		<input checked="" type="checkbox"/>		9.2	<input checked="" type="checkbox"/>	Washroom(s)	13.1	<input checked="" type="checkbox"/>	Licence
3.0	FOOD PREPARATION AND HANDLING			6.2	<input checked="" type="checkbox"/>			10.0	<input checked="" type="checkbox"/>	Hand Washing Station(s)	13.2	<input checked="" type="checkbox"/>	Rodent and Insect Control
3.1	<input checked="" type="checkbox"/>	Thawing Methods		6.3	<input checked="" type="checkbox"/>			10.1	<input checked="" type="checkbox"/>	Floors (Construction and Maintenance)	13.3		Other Infractions/Hazards
3.2	<input checked="" type="checkbox"/>	Cooking Methods											
Item No.	MI	MA	CR	Remarks	N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction								

Write - Office: Yellow - Operator: Blue - Copy for Posting

WH - With Handling: PW - Public Market: TE - Temporary EV

Green  Light Yellow  Striped Red  Dark Yellow  Red

Date of Inspection: 16/02/2022

Re-inspection Required:  Yes  No

If Yes, Date: \_\_\_\_\_

Date for Correction: \_\_\_\_\_