FOOD PREMISES INSPECTION FORM													Ā		
Name	Name of Premises: School Marshview Middle - 81113 Licence #: 01 - 00417														Brunswick
Operator: Convass Group Canada Ud Type: Class 3 Inclass 4 Class 5														Brunswick	
															CANADA
Addre	ss:	17	allenc	koad J	actu	ille	ND	Category:	Routine				Other		
	· · · · · ·				8 - 18 - C			Water Supply:	Private	4	Municipal				
ltem No.	N.O.	s U			Item No.	N.O.	S U		ltem No.		s U		Item No.	N.O. S U	
1.0	FOOD				3.3		-	Holding Methods	7.0	FOOD EC	UIPMENT	AND UTENSILS	10.2	4	Walls (Construction and Maintenance)
1.1		L	Approved Sou	irce	3.4		2	Cooling Methods	7.1		4	Food Equipment (Design, Construction, Installation and Maintenance)	10.3	4	Ceilings (Constructions and Maintenance)
1.2	~	-	Purchasing ar	nd Receiving	3.5		The second	Re-heating Methods	7.2		-	Food Contact Surfaces	11.0		ND WASTE DISPOSAL
1.3	4		Acceptable Containers and Labeling		3.6		V	Handling Methods	7.3			Mechanical Dishwashing	11.1	V	Water (Quality and Quantity)
2.0	FOOD STORAG				4.0	FOOD	DISPLAY AN	DSERVICE	7.4		-	Manual Dishwashing	11.2	L	Sewage Disposal
2.1		-	Storage of Potentially Hazardous Foods		4.1		~	Display Methods	7.5		4	Eating Utensils and Dishes	11.3		Solid Waste Handling
2.2	1000	~	Frozen Storage		4.2	Advance Preparation		8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VE		
2.3		~	Refrigerated S	Storage (Temperature)	5.0	RECO	RD KEEPING	AND RECALLS	8.1		-	Cleaning and Sanitizing	12.1		Lighting
2.4		L	Refrigerated S	Storage (Methods)	5.1	V		Record Keeping	8.2		4	Detergents and Chemical Use and Storage	12.2	-	Ventilation
2.5			Refrigerated S	Storage (Space)	5.2	V		Recall of Food	9.0	SANITAR	Y FACILIT	TIES	13.0	GENERAL	
2.6		E	Dry Storage		6.0	PERS	ONNEL		9.1		4	Washroom(s)	13.1		Licence
2.7	~		Storage of Fo	od for Staff	6.1			Demonstrating Knowledge	9.2		-	Hand Washing Station(s)	13.2	L	Rodent and Insect Control
3.0	FOOD	PREPARAT	ION AND HANDL	ING	6.2		~	Employee Health	10.0	FLOORS	WALLS A	ND CEILINGS	13.3	4	Other Infractions/Hazards
3.1		レ		Thawing Methods 6.3 Image: Constraint of the second secon		10.1			Floors (Construction and Maintenance)						
3.2	Sec. 1.	V	Cooking Meth		N.O	Not Obs	erved; S – Sa	tisfactory; U – Unsatisfactory; MI	I – Minor Infraction	n; MA – Maj	or Infracti	on; CR – Critical Infraction			
Item N	lo.	MI	MA CR	Remarks											Date for Correction
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	-					ispection: If Yes, Date:									
∐ St	riped Re		Red			ection:	If Ye	es, Date:							
	Wh	ite – Office	; Yellow – Ope	rator; Blue – Copy for Po	osting										01/2019

Food Premises Standard Operational Procedures