

#085 P.005/005

10/28/2019 13:59

To: sussex

From:

FOOD PREMISES INSPECTION FORM

Name of Premises: St Stephen Middle School HomeG

Licence #: 02-02443



Operator: C

Type: Class 3 Class 4 Class 5

Address: 11 School St. St. Stephen

Category: Routine Re-inspection New Licence Other

Water Supply: Private Municipal

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

Item No.	MI	MA	CR	Remarks	Date for Correction

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: Oct 28/19
 If Yes, Date:

White - Office; Yellow - Operator; Blue - Copy for Posting