

#125 P.002/003

01/22/2020 14:54

TO: SUSSEX

FROM:

FOOD PREMISES INSPECTION FORM

Name of Premises: Granite Town Farms
 Operato: _____
 Address: 151 Brunswick Street, St. George NB.

Licence #: 02-02942 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	Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U
1.0				3.3	/			7.0				10.2		/	
	FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)		
1.1	/			3.4	/			7.1		/		10.3		/	
	Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)		
1.2	/			3.5	/			7.2		/		11.0			
	Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				WATER SUPPLY AND WASTE DISPOSAL		
1.3	/			3.6	/			7.3		/		11.1		/	
	Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)		
2.0				4.0				7.4	/			11.2		/	
	FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Sewage Disposal		
2.1	/			4.1	/			7.5	/			11.3		/	
	Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling		
2.2	/			4.2	/			8.0				12.0			
	Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				LIGHTING AND VENTILATION		
2.3	/			5.0				8.1	/			12.1		/	
	Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Lighting		
2.4	/			5.1	/			8.2	/			12.2		/	
	Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation		
2.5	/			5.2	/			9.0				13.0			
	Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				GENERAL		
2.6	/			6.0				9.1	/			13.1		/	
	Dry Storage				PERSONNEL				Washroom(s)				Licence		
2.7	/			6.1	/			9.2	/			13.2		/	
	Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control		
3.0				6.2	/			10.0				13.3		/	
	FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS				Other infractions/Hazards		
3.1	/			6.3	/			10.1	/						
	Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)						
3.2	/														
	Cooking Methods														

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

Item No.	MI	MA	CR	Remarks	Date for Correction
1.3	X			Re packaged foods shall be labelled with the "packaged on" date	Immediate

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	<p style="font-size: large; font-weight: bold;">21 Jun 2020</p> Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:
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