

#023 P.003/005

07/29/2019 16:15

To: sussex

From:

FOOD PREMISES INSPECTION FORM

Name of Premises: Kennedy Inn
 Operator: _____
 Address: 203 Water St. St. Andrews

Licence #: 02-0478
 Type: Class 3 Class 4 Class 5
 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				7.0				10.2			
1.1				3.4				7.1				10.3			
1.2				3.5				7.2				11.0			
1.3				3.6				7.3				11.1			
2.0				4.0				7.4				11.2			
2.1				4.1				7.5				11.3			
2.2				4.2				8.0				12.0			
2.3				5.0				8.1				12.1			
2.4				5.1				8.2				12.2			
2.5				5.2				9.0				13.0			
2.6				6.0				9.1				13.1			
2.7				6.1				9.2				13.2			
3.0				6.2				10.0				13.3			
3.1				6.3				10.1							
3.2															

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
2.3				Sandwich unit temperature reading above 4°C at time of inspection. Staff Food in alternate fridge until repaired.	ASAP
3.2				Probe thermometer required. Should be able to read both hot & cold temps used to verify cooling, hot holding & cooling temperatures.	2 weeks
7.1				Shelving (in refrigeration units) must be painted / sealed. Shelving starting to rust	12 months
2.5				Room ventilation grates in walk-in cooler. Dust / mold build-up observed.	2 weeks

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 If Yes, Date: _____

Date of Inspection: July 29/19

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

Food Premises Standard Operational Procedures

Version 6.0 January 2019 Replaces Version 5.1

01/2019