

#110 P.002/002

12/02/2019 15:51

To: sussex

From:

FOOD PREMISES INSPECTION FORM

Name of Premises: Lawrence Station Elementary
 Operator: _____
 Address: 10777 route 3, Lawrence N.B.

Licence #: 02-02435 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				3.0				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				5.0				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.	N.O.	S	U	Remarks	Date for Correction
8.1				Refrain from using lysol wipes of counters. Use Chlorine mixed to 100 ppm. Use test papers to verify strength	Dec 3/19
2.3				Fridge temperature needs to be recorded 2x per day at acceptable intervals. No logs were available at time of inspection	
6.1				At least 1 person who has successfully completed a food safety certification program must be available in area where food are prepared.	
9.2				Paper towel must be in a dispenser at handwash sink, unable to fit paper towel into current holder at time of inspection.	

<input type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input checked="" type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Re-inspection Required: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Date of Inspection: <u>Dec 2/19</u> If Yes, Date: <u>Dec 16/19</u>
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