

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Second cup #9659

Licence #: 01-02090

Operator: I

Type:  Class 3  Class 3 WH  Class 4  Class 5

Address: 800 Blvd Dieppe, Dieppe

Additional Info:  PM  TE  Catering

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	FOOD			3.3			✓	7.0	FOOD EQUIPMENT AND UTENSILS			10.2			✓
1.1		✓		3.4			✓	7.1			✓	10.3			✓
1.2		✓		3.5			✓	7.2			✓	11.0	WATER SUPPLY AND WASTE DISPOSAL		
1.3		✓		3.6			✓	7.3			✓	11.1			✓
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4			✓	11.2			✓
2.1		✓		4.1			✓	7.5			✓	11.3			✓
2.2		✓		4.2			✓	8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
2.3			X	5.0	RECORD KEEPING AND RECALLS			8.1			✓	12.1			✓
2.4		✓		5.1			✓	8.2			X	12.2			✓
2.5		✓		5.2			✓	9.0	SANITARY FACILITIES			13.0	GENERAL		
2.6		✓		6.0	PERSONNEL			9.1			✓	13.1			✓
2.7		✓		6.1			✓	9.2			✓	13.2			✓
3.0	FOOD PREPARATION AND HANDLING			6.2			✓	10.0	FLOORS, WALLS AND CEILINGS			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		X		Refrigerators must be able to keep foods at 4°C or less And the temperature must be recorded <del>every 2 hrs</del> twice a day (Sandwich <del>in</del> fridge)	9 June 2021
8.2		X		Sanitizing buckets were below 200 ppm during the inspection	corrected

Green  
 Light Yellow  
 Striped Red  
 Dark Yellow  
 Red

Re-inspection Required:  Yes  No  
 If Yes, Date: 9 June 2021

Date of Inspection: May 26, 2021

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

WH - With Handling; PM - Public Market; TE - Temporary Event