

FOOD PREMISES INSPECTION FORM



Name of Premises: Deluxe Fries
 Operator: _____
 Address: 471 Bathurst Avenue
Saint John, NB

Licence #: 02-00306
 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	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			✓	5.0	RECORD KEEPING AND RECALLS			8.1			✓	12.1		✓	
2.4		✓		5.1		✓		8.2			✓	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		Thermometers must be in all coolers that hold potentially hazardous foods in order to verify temperatures.	Corrected
7.1	X			Shelving below preparation tables in the back of the kitchen must be refinished to provide a smooth, easy to clean surface.	May 2020
7.2	X			Small cutting boards that are heavily scoured must be resurfaced or replaced.	Nov 30/19

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: Nov 21/19
 If Yes, Date: _____

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