

FOOD PREMISES INSPECTION FORM

Name of Premises: The Country Home Bakery
 Operator: _____
 Address: 1024 Main Street, Sussex, NB

Licence #: 02-02769 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		✓	
				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2	✓			3.5	✓			7.2		✓		11.0 WATER SUPPLY AND WASTE DISPOSAL			
				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3		✓		3.6			✓	7.3	✓			11.1		✓	
				Acceptable Containers and Labeling				Mechanical Dishwashing				Sewage Disposal			
2.0				2.0 FOOD STORAGE				7.4		✓		11.2		✓	
2.1		✓		4.0				7.5		✓		11.3		✓	
				4.0 FOOD DISPLAY AND SERVICE				8.0 CLEANING AND SANITIZING				12.0 LIGHTING AND VENTILATION			
2.2		✓		4.1	✓			8.1		✓		12.1			✓
				Storage of Potentially Hazardous Foods				Cleaning and Sanitizing				Lighting			
2.3		✓		4.2	✓			8.2		✓		12.2		✓	
				Frozen Storage				Detergents and Chemical Use and Storage				Ventilation			
2.4		✓		5.0				9.0				13.0 GENERAL			
				5.0 RECORD KEEPING AND RECALLS				9.0 SANITARY FACILITIES				Licence			
2.5		✓		5.1	✓			9.1		✓		13.1		✓	
				Record Keeping				Washroom(s)				Rodent and Insect Control			
2.6		✓		5.2	✓			9.2		✓		13.2		✓	
				Recall of Food				Hand Washing Station(s)				Other Infractions/Hazards			
2.7	✓			6.0 PERSONNEL				10.0 FLOORS, WALLS AND CEILINGS							
				6.1			✓	10.1							
				Demonstrating Knowledge				Floors (Construction and Maintenance)							
3.0				6.2			✓								
				3.0 FOOD PREPARATION AND HANDLING											
3.1	✓	✓		6.3			✓								
				Employee Health											
3.2	✓			Personal Hygiene Practices											
				Storage of Food for Staff											
				Thawing Methods											
				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
2.6	✓			one food container has a scope inside (plum), scopes must be kept out of bins.	Corrected
3.3		✓		Hot holding temperature shall be checked regularly and recorded once during every 4 hours of operation. (60°C or more).	Immediately
9.1		✓		washrooms must be kept clean all the time	corrected
12.1	✓			More light needed in storage area and in washroom light needs to be fixed	Immediately

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Aug 21 2018 Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:
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