

# FOOD PREMISES INSPECTION FORM



Name of Premises: St-James gpk Fox creek  
 Operator: St-James gpk Fox creek  
 Address: 200 Golf St. Dieppe

Licence #: 01-01939  
 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 |  |
|------------|--------------------------------------|---|---|------------|-----------------------------------|---|---|----------------------------|-------------|------------------------------------|---|----------|-------------|--|---|--|
| <b>1.0</b> | <b>FOOD</b>                          |   |   | 3.3        |                                   |   |   | Holding Methods            | <b>7.0</b>  | <b>FOOD EQUIPMENT AND UTENSILS</b> |   |          | 10.2        |  |   |  |
| 1.1        |                                      |   |   | 3.4        |                                   |   |   | Cooling Methods            | 7.1         |                                    |   |          | 10.3        |  |   |  |
| 1.2        |                                      |   |   | 3.5        |                                   |   |   | Re-heating Methods         | 7.2         |                                    |   |          | <b>11.0</b> | <b>WATER SUPPLY AND WASTE DISPOSAL</b> |   |  |
| 1.3        |                                      |   |   | 3.6        |                                   |   |   | Handling Methods           | 7.3         |                                    |   |          | 11.1        |  |   |  |
| <b>2.0</b> | <b>FOOD STORAGE</b>                  |   |   | <b>4.0</b> | <b>FOOD DISPLAY AND SERVICE</b>   |   |   | 7.4                        |             |                                    |   | 11.2     |             |  |   |  |
| 2.1        |                                      |   |   | 4.1        |                                   |   |   | Display Methods            | 7.5         |                                    |   |          | 11.3        |  |   |  |
| 2.2        |                                      |   |   | 4.2        |                                   |   |   | Advance Preparation        | <b>8.0</b>  | <b>CLEANING AND SANITIZING</b>     |   |          | <b>12.0</b> | <b>LIGHTING AND VENTILATION</b>        |   |  |
| 2.3        |                                      |   |   | <b>5.0</b> | <b>RECORD KEEPING AND RECALLS</b> |   |   | 8.1                        |             |                                    |   | 12.1     |             |  |   |  |
| 2.4        |                                      |   |   | 5.1        |                                   |   |   | Record Keeping             | 8.2         |                                    |   |          | 12.2        |  |   |  |
| 2.5        |                                      |   |   | 5.2        |                                   |   |   | Recall of Food             | <b>9.0</b>  | <b>SANITARY FACILITIES</b>         |   |          | <b>13.0</b> | <b>GENERAL</b>                         |   |  |
| 2.6        |                                      |   |   | <b>6.0</b> | <b>PERSONNEL</b>                  |   |   | 9.1                        |             |                                    |   | 13.1     |             |  |   |  |
| 2.7        |                                      |   |   | 6.1        |                                   |   |   | Demonstrating Knowledge    | 9.2         |                                    |   |          | 13.2        |  |   |  |
| <b>3.0</b> | <b>FOOD PREPARATION AND HANDLING</b> |   |   | 6.2        |                                   |   |   | Employee Health            | <b>10.0</b> | <b>FLOORS, WALLS AND CEILINGS</b>  |   |          | 13.3        |  |   |  |
| 3.1        |                                      |   |   | 6.3        |                                   |   |   | Personal Hygiene Practices | 10.1        |                                    |   |          |             |  |   |  |
| 3.2        |                                      |   |   |            |                                   |   |   | 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 |
|----------|----|----|----|--|---------------------|
|          |    |    |    | infraction 6.1, 13.3 and 8.1 were corrected. |                     |
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Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 Date of Inspection: 31 Jan 2020  
 If Yes, Date:

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

Food Premises Standard Operational Procedures

Version 6.0 January 2019 Replaces Version 5.1