

#077 P.002/003

10/10/2019 10:28

To: sussex

From:

### FOOD PREMISES INSPECTION FORM

Name of Premises: Deer Island Community School  
 Operator: \_\_\_\_\_  
 Address: 74 Rte 772 Deer Island NS

Licence #: 52-0002  
 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
1.0				3.3				7.0			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS			
1.1		/		3.4		/		7.1		/	
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)			
1.2		/		3.5		/		7.2		/	
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces			
1.3		/		3.6		/		7.3		/	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing			
2.0				4.0				7.4		/	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing			
2.1		/		4.1		/		7.5		/	
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes			
2.2		/		4.2		/		8.0		/	
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING			
2.3		/		5.0		/		9.1		/	
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECORDS				Cleaning and Sanitizing			
2.4		/		5.1		/		9.2		/	
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage			
2.5		/		5.2		/		9.0		/	
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES			
2.6		/		6.0		/		9.1		/	
Dry Storage				PERSONNEL				Washroom(s)			
2.7		/		6.1		/		9.2		/	
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)			
3.0		/		6.2		/		10.0		/	
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS			
3.1		/		6.3		/		10.1		/	
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)			
3.2		/		N.O.		/					
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
2.3		X		Temperature log shall be recorded twice daily	immediately

Green  
 Light Yellow  Dark Yellow  
 Striped Red  Red

Re-inspection Required:  Yes  No  
 Date of Inspection: 9 Oct 19  
 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

01/2019