

FOOD PREMISES INSPECTION FORM

Name of Premises: Parish of St Mary (Yark)
 Operator: Parish of St Mary (Yark)
 Address: 770 McEvoy St, Fredericton

Licence #: 03-01835 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				FOOD	3.3	✓			Holding Methods	7.0				FOOD EQUIPMENT AND UTENSILS	10.2		✓			Walls (Construction and Maintenance)
1.1		✓		Approved Source	3.4	✓			Cooling Methods	7.1		✓		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		✓			Ceilings (Constructions and Maintenance)
1.2	✓			Purchasing and Receiving	3.5	✓			Re-heating Methods	7.2		✓		Food Contact Surfaces	11.0					WATER SUPPLY AND WASTE DISPOSAL
1.3		✓		Acceptable Containers and Labeling	3.6	✓			Handling Methods	7.3		✓		Mechanical Dishwashing	11.1		✓			Water (Quality and Quantity)
2.0				FOOD STORAGE	4.0				FOOD DISPLAY AND SERVICE	7.4		✓		Manual Dishwashing	11.2		✓			Sewage Disposal
2.1		✓		Storage of Potentially Hazardous Foods	4.1	✓			Display Methods	7.5		✓		Eating Utensils and Dishes	11.3		✓			Solid Waste Handling
2.2		✓		Frozen Storage	4.2	✓			Advance Preparation	8.0				CLEANING AND SANITIZING	12.0					LIGHTING AND VENTILATION
2.3		✓		Refrigerated Storage (Temperature)	5.0				RECORD KEEPING AND RECALLS	8.1		✓		Cleaning and Sanitizing	12.1		✓			Lighting
2.4		✓		Refrigerated Storage (Methods)	5.1	✓			Record Keeping	8.2		✓		Detergents and Chemical Use and Storage	12.2		✓			Ventilation
2.5		✓		Refrigerated Storage (Space)	5.2	✓			Recall of Food	9.0				SANITARY FACILITIES	13.0					GENERAL
2.6		✓		Dry Storage	6.0				PERSONNEL	9.1		✓		Washroom(s)	13.1		✓			Licence
2.7	✓			Storage of Food for Staff	6.1	✓			Demonstrating Knowledge	9.2		✓		Hand Washing Station(s)	13.2		✓			Rodent and Insect Control
3.0				FOOD PREPARATION AND HANDLING	6.2				Employee Health	10.0				FLOORS, WALLS AND CEILINGS	13.3		✓			Other Infractions/Hazards
3.1	✓			Thawing Methods	6.3	✓			Personal Hygiene Practices	10.1		✓		Floors (Construction and Maintenance)						
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

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: Oct 23, 2019 If Yes, Date: