

Name of Premises: Chipman Forest Avenue School
 Operator: Culinary Lab

Address: 33 Forest Avenue, Chipman

FOOD PREMISES INSPECTION FORM

Licence #: 03-61878 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
1.0	FOOD			7.0	FOOD EQUIPMENT AND UTENSILS			10.2			
1.1		<input checked="" type="checkbox"/>		7.1		<input checked="" type="checkbox"/>		10.3			<input checked="" type="checkbox"/>
1.2		<input checked="" type="checkbox"/>		7.2		<input checked="" type="checkbox"/>		11.0	WATER SUPPLY AND WASTE DISPOSAL		<input checked="" type="checkbox"/>
1.3		<input checked="" type="checkbox"/>		7.3		<input checked="" type="checkbox"/>		11.1			<input checked="" type="checkbox"/>
2.0	FOOD STORAGE			7.4		<input checked="" type="checkbox"/>		11.2			<input checked="" type="checkbox"/>
2.1		<input checked="" type="checkbox"/>		7.5		<input checked="" type="checkbox"/>		11.3			<input checked="" type="checkbox"/>
2.2		<input checked="" type="checkbox"/>		8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		<input checked="" type="checkbox"/>
2.3		<input checked="" type="checkbox"/>		8.1		<input checked="" type="checkbox"/>		12.1			<input checked="" type="checkbox"/>
2.4		<input checked="" type="checkbox"/>		8.2		<input checked="" type="checkbox"/>		12.2			<input checked="" type="checkbox"/>
2.5		<input checked="" type="checkbox"/>		9.0	SANITARY FACILITIES			13.0	GENERAL		<input checked="" type="checkbox"/>
2.6		<input checked="" type="checkbox"/>		9.1		<input checked="" type="checkbox"/>		13.1			<input checked="" type="checkbox"/>
2.7		<input checked="" type="checkbox"/>		9.2		<input checked="" type="checkbox"/>		13.2			<input checked="" type="checkbox"/>
3.0	FOOD PREPARATION AND HANDLING			10.0	FLOORS, WALLS AND CEILINGS			13.3			<input checked="" type="checkbox"/>
3.1		<input checked="" type="checkbox"/>		10.1		<input checked="" type="checkbox"/>					
3.2		<input checked="" type="checkbox"/>									

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
1.3	<input checked="" type="checkbox"/>			<p>Foods must be labeled with the item name & any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labelled with date of preparation.</p> <p>- Food in refrigerators were missing item name and date of preparation.</p> <p>Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors</p> <p>- Food Temp logs have not been recorded since Jan 2020. Please correct immediately.</p> <p>A suitable (Food grade) sanitizer shall be available and at the recommended concentration</p> <p>- At time of inspection, dishware was not being sanitized. Dishes/utensils shall be washed, rinsed, sanitized & air dried. Education provided.</p> <p>Staff must be able to demonstrate proper use of sanitizer and method for testing the solution - currently using disinfectant which requires to be washed/wiped with water after drying in order to be food</p>	Corrected.
2.3	<input checked="" type="checkbox"/>			<p>Immediately.</p>	
7.4	<input checked="" type="checkbox"/>			<p>Immediately.</p>	
8.2	<input checked="" type="checkbox"/>			<p>Corrected.</p>	

Green
 Light Yellow
 Striped Red
 Dark Yellow
 Red

Re-inspection Required: Yes
 No
 Date of Inspection: Nov 24/2020
 If Yes, Date: