

Name of Premises: Harland Community School

Operator: _____

Address: 217 Rockland Road Harland, NB

FOOD PREMISES INSPECTION FORM

Licence #: 31-00032

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				7.0	FOOD EQUIPMENT AND UTENSILS			10.2			
1.1		<input checked="" type="checkbox"/>		3.4				7.1	Holding Methods			10.3			
1.2		<input checked="" type="checkbox"/>		3.5				7.2	Cooling Methods			11.0			
1.3		<input checked="" type="checkbox"/>		3.6				7.3	Re-heating Methods			11.1			
2.0	FOOD STORAGE			4.0				7.4	Re-heating Methods			11.2			
2.1		<input checked="" type="checkbox"/>		4.1				7.5	Handling Methods			11.3			
2.2		<input checked="" type="checkbox"/>		4.2				8.0	Food Equipment (Design, Construction, Installation and Maintenance)	<input checked="" type="checkbox"/>		12.0			
2.3		<input checked="" type="checkbox"/>		5.0				8.1	Food Contact Surfaces	<input checked="" type="checkbox"/>		12.1			
2.4		<input checked="" type="checkbox"/>		5.1				8.2	Mechanical Dishwashing	<input checked="" type="checkbox"/>		12.2			
2.5		<input checked="" type="checkbox"/>		5.2				9.0	Manual Dishwashing	<input checked="" type="checkbox"/>					
2.6		<input checked="" type="checkbox"/>		6.0				9.1	Eating Utensils and Dishes	<input checked="" type="checkbox"/>					
2.7		<input checked="" type="checkbox"/>		6.1				9.2	Cleaning and Sanitizing	<input checked="" type="checkbox"/>					
3.0	FOOD PREPARATION AND HANDLING			6.2				10.0	Detergents and Chemical Use and Storage	<input checked="" type="checkbox"/>		13.0			
3.1				6.3				10.1	Sanitizing	<input checked="" type="checkbox"/>		13.1			
3.2									Sanitary Facilities	<input checked="" type="checkbox"/>		13.2			
									Washroom(s)	<input checked="" type="checkbox"/>		13.3			
									Hand Washing Station(s)	<input checked="" type="checkbox"/>					
									Floors (Construction and Maintenance)	<input checked="" type="checkbox"/>					
									Floors (Construction and Maintenance)	<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
7.1	<input checked="" type="checkbox"/>			Some food contact equipment shall be constructed from materials that are suitable for their intended purpose and can be easily cleaned and sanitized - can opener uses soiled and shall be kept clean when not in use FOOD CONTACT SURFACES SHALL BE MAINTAINED IN A FUNCTION AS SO THEY CAN BE EASILY SANITIZED - REPAIRS OR RESURFACE CUTTING BOARDS	Next inspection Next inspection
7.2	<input checked="" type="checkbox"/>				

Green Dark Yellow Re-inspection Required: Yes No
 Light Yellow Red Striped Red

Date of Inspection: 9 February

Received by: _____ Inspector Signature: _____