

FOOD PREMISES INSPECTION FORM

Name of Premises: Sussex Lodge #4

Licence #: 01-02964

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 2 Harrop Ave. Dorchester, NB

Additional Info: PM TE Catering

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
1.0				3.3		✓		7.0				10.2		✓	
1.1		✓		3.4		✓		7.1		✓		10.3		✓	
1.2	✓			3.5	✓			7.2		✓		11.0			
1.3		✓		3.6		✓		7.3		✓		11.1		✓	
2.0				4.0				7.4	✓			11.2		✓	
2.1		✓		4.1		✓		7.5		✓		11.3		✓	
2.2		✓		4.2		✓		8.0				12.0			
2.3		✓		5.0				8.1				12.1		✓	
2.4			✓	5.1	✓			8.2			✓	12.2		✓	
2.5		✓		5.2	✓			9.0				13.0			
2.6		✓		6.0				9.1		✓		13.1		✓	
2.7	✓			6.1		✓		9.2		✓		13.2		✓	
3.0				6.2		✓		10.0				13.3		✓	
3.1		✓		6.3		✓		10.1		✓					
3.2		✓		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
2.4		✓		Foods in the refrigerators shall be stored in a manner to prevent cross-contamination. At time of inspection eggs were stored above ready to eat foods. Corrected.	Corrected
8.2		✓		Sanitizer solution shall be used in strict accordance with manufacturer's instructions on the label. Since operator is using bleach the test strips should read 100ppm.	Corrected

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: Jan. 28, 2021
 If Yes, Date: _____

White - Office; Yellow - Operator; Blue - Copy for Posting WH - With Handling; PM - Public Market; TE - Temporary Even