

**FOOD PREMISES INSPECTION FORM**

Name of Premises: ANNE'S HOME MADE GOODNESS  
 Operator: \_\_\_\_\_  
 Address: 440 KING ST, UNIT 27  
FREDERICTON

Licence #: 03-02163 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				3.3		/		7.0				10.2			/				
<b>FOOD</b>				Holding Methods				<b>FOOD EQUIPMENT AND UTENSILS</b>				Walls (Construction and Maintenance)							
1.1		/		3.4		/		7.1			/	10.3			/				
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)							
1.2		/		3.5		/		7.2		/		<b>11.0 WATER SUPPLY AND WASTE DISPOSAL</b>							
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)							
1.3			/	3.6		/		7.3	/			11.1			/				
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal							
2.0				4.0				7.4		/		11.2			/				
<b>FOOD STORAGE</b>				<b>FOOD DISPLAY AND SERVICE</b>				Manual Dishwashing				Solid Waste Handling							
2.1		/		4.1		/		7.5		/		11.3			/				
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				<b>12.0 LIGHTING AND VENTILATION</b>							
2.2		/		4.2		/		8.0				12.1			/				
Frozen Storage				Advance Preparation				<b>CLEANING AND SANITIZING</b>				Lighting							
2.3		/		5.0				8.1			/	12.2			/				
Refrigerated Storage (Temperature)				<b>RECORD KEEPING AND RECALLS</b>				Cleaning and Sanitizing				Ventilation							
2.4		/		5.1	/			8.2		/		13.0							
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				<b>GENERAL</b>							
2.5		/		5.2	/			9.0				13.1			/				
Refrigerated Storage (Space)				Recall of Food				<b>SANITARY FACILITIES</b>				Licence							
2.6		/		6.0				9.1		/		13.2			/				
Dry Storage				<b>PERSONNEL</b>				Washroom(s)				Rodent and Insect Control							
2.7	/			6.1		/		9.2		/		13.3	/		/				
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Other Infractions/Hazards							
3.0				6.2		/		10.0											
<b>FOOD PREPARATION AND HANDLING</b>				Employee Health				<b>FLOORS, WALLS AND CEILINGS</b>											
3.1	/			6.3		/		10.1		/									
Thawing Methods				Personal Hygiene Practices				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
1.3	/			Foods must be properly labelled with item name and date of preparation. Foods found throughout walk-in cooler and walk-in freezer with no labels.	Next routine inspection
7.1	/			Non-food contact equipment shall be maintained such that it functions in the manner intended and can be easily cleaned and sanitized. Refrigerator door has been badly damaged and can not be opened & closed properly. Repair or replace	"
8.1	/			Floors shall be kept clean and sanitary. Floors show a build-up of grease & debris in corners and under equipment. Ensure floors are thoroughly cleaned.	"
10.2	/			Walls shall be maintained so they are easily cleaned. Ensure damaged areas of walls (missing tiles, etc.) are repaired and/or resurfaced.	"

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 Date of Inspection: Sept 12, 2019  
 If Yes, Date: \_\_\_\_\_