

FOOD PREMISES INSPECTION FORM

Name of Premises: NSE Food Service NSE Elementary School Licence #: 07-00756

Operator: SI Type: Class 3 Class 3 WH Class 4 Class 5

Address: 36 Northwest rd. Sunny Green 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	FOOD			3.3				7.0	FOOD EQUIPMENT AND UTENSILS			10.2					
1.1	<input checked="" type="checkbox"/>	Approved Source		3.4		<input checked="" type="checkbox"/>		7.1	<input checked="" type="checkbox"/>			10.3					
1.2	<input checked="" type="checkbox"/>	Purchasing and Receiving		3.5		<input checked="" type="checkbox"/>		7.2	<input checked="" type="checkbox"/>			11.0					
1.3	<input checked="" type="checkbox"/>	Acceptable Containers and Labeling		3.6		<input checked="" type="checkbox"/>		7.3	<input checked="" type="checkbox"/>			11.1					
2.0	FOOD STORAGE			4.0				7.4	<input checked="" type="checkbox"/>			11.2					
2.1	<input checked="" type="checkbox"/>	Storage of Potentially Hazardous Foods		4.1		<input checked="" type="checkbox"/>		7.5				11.3					
2.2	<input checked="" type="checkbox"/>	Frozen Storage		4.2		<input checked="" type="checkbox"/>		8.0	CLEANING AND SANITIZING			12.0					
2.3	<input checked="" type="checkbox"/>	Refrigerated Storage (Temperature)		5.0				8.1	<input checked="" type="checkbox"/>			12.1					
2.4	<input checked="" type="checkbox"/>	Refrigerated Storage (Methods)		5.1		<input checked="" type="checkbox"/>		8.2				12.2					
2.5	<input checked="" type="checkbox"/>	Refrigerated Storage (Space)		5.2				9.0	SANITARY FACILITIES			13.0					
2.6	<input checked="" type="checkbox"/>	Dry Storage		6.0				9.1				13.1					
2.7		Storage of Food for Staff		6.1		<input checked="" type="checkbox"/>		9.2				13.2					
3.0	FOOD PREPARATION AND HANDLING			6.2				10.0	FLOORS, WALLS AND CEILINGS			13.3					
3.1	<input checked="" type="checkbox"/>	Thawing Methods		6.3		<input checked="" type="checkbox"/>		10.1	<input checked="" type="checkbox"/>								
3.2	<input checked="" type="checkbox"/>	Cooking Methods		M.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

Light Yellow Dark Yellow Green
 Striped Red Red

Re-inspection Required: Yes No
 If Yes, Date: February 2, 2008

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