

## Food Premises Inspection Report

<b>Name of Premise:</b> Happy Clown Afterschool Center - Downstairs  <b>Address:</b> 21 Pettingill Road Quispamsis NB	<b>Licence #:</b> 02-02408 <b>Type:</b> Class/Classe 4 <b>Category:</b> Compliance <b>Water Supply:</b> Private <b>Date of Inspection:</b> August 16, 2021
--	--

Item no.	S	Description	CDI	R
<b>1.0 FOOD</b>				
1.1	S	Approved Source	<input type="checkbox"/>	<input type="checkbox"/>
1.2	S	Purchasing and Receiving	<input type="checkbox"/>	<input type="checkbox"/>
1.3	S	Acceptable Containers and Labeling	<input type="checkbox"/>	<input type="checkbox"/>
<b>2.0 FOOD STORAGE</b>				
2.1	S	Storage of Potentially Hazardous Foods	<input type="checkbox"/>	<input type="checkbox"/>
2.2	S	Frozen Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.3	S	Refrigerated Storage (Temperature)	<input type="checkbox"/>	<input type="checkbox"/>
2.4	S	Refrigerated Storage (Methods)	<input type="checkbox"/>	<input type="checkbox"/>
2.5	S	Refrigerated Storage (Space)	<input type="checkbox"/>	<input type="checkbox"/>
2.6	S	Dry Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.7	N.O.	Storage of Food for Staff	<input type="checkbox"/>	<input type="checkbox"/>
<b>3.0 FOOD PREPARATION AND HANDLING</b>				
3.1	N.O.	Thawing Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.2	N.O.	Cooking Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.3	U	Holding Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.4	N.O.	Cooling Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.5	N.O.	Re-heating Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.6	N.O.	Handling Methods	<input type="checkbox"/>	<input type="checkbox"/>
<b>4.0 FOOD DISPLAY AND SERVICE</b>				
4.1	S	Display Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.2	N.O.	Advance Preparation	<input type="checkbox"/>	<input type="checkbox"/>
<b>5.0 RECORD KEEPING AND RECALLS</b>				
5.1	N.O.	Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>
5.2	N.O.	Recall of Food	<input type="checkbox"/>	<input type="checkbox"/>
<b>6.0 PERSONNEL</b>				
6.1	S	Demonstrating Knowledge	<input type="checkbox"/>	<input type="checkbox"/>
6.2	S	Employee Health	<input type="checkbox"/>	<input type="checkbox"/>
6.3	S	Personal Hygiene Practices	<input type="checkbox"/>	<input type="checkbox"/>
<b>7.0 FOOD EQUIPMENT AND UTENSILS</b>				
7.1	S	Food Equipment (Design, Construction, Installation and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
7.2	S	Food Contact Surfaces	<input type="checkbox"/>	<input type="checkbox"/>
7.3	N.O.	Mechanical Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.4	N.O.	Manual Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.5	S	Eating Utensils and Dishes	<input type="checkbox"/>	<input type="checkbox"/>

## Food Premises Inspection Report

<b>Name of Premise:</b>	Happy Clown Afterschool Center - Downstairs	<b>Licence #:</b>	02-02408
-------------------------	---	-------------------	----------

### 8.0 CLEANING AND SANITIZING

- |     |   |   |                                     |                          |
|-----|---|---|-------------------------------------|--------------------------|
| 8.1 | S | Cleaning and Sanitizing                 | <input type="checkbox"/>            | <input type="checkbox"/> |
| 8.2 | U | Detergents and Chemical Use and Storage | <input checked="" type="checkbox"/> | <input type="checkbox"/> |

### 9.0 SANITARY FACILITIES

- |     |   |                         |                                     |                          |
|-----|---|-------------------------|-------------------------------------|--------------------------|
| 9.1 | S | Washroom(s)             | <input type="checkbox"/>            | <input type="checkbox"/> |
| 9.2 | U | Hand Washing Station(s) | <input checked="" type="checkbox"/> | <input type="checkbox"/> |

### 10.0 FLOORS, WALLS AND CEILINGS

- |      |   |  |                          |                          |
|------|---|--|--------------------------|--------------------------|
| 10.1 | S | Floors (Construction and Maintenance)    | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.2 | S | Walls (Construction and Maintenance)     | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.3 | S | Ceilings (Constructions and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |

### 11.0 WATER SUPPLY AND WASTE DISPOSAL

- |      |   |                              |                          |                          |
|------|---|------------------------------|--------------------------|--------------------------|
| 11.1 | S | Water (Quality and Quantity) | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.2 | S | Sewage Disposal              | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.3 | S | Solid Waste Handling         | <input type="checkbox"/> | <input type="checkbox"/> |

### 12.0 LIGHTING AND VENTILATION

- |      |   |             |                          |                          |
|------|---|-------------|--------------------------|--------------------------|
| 12.1 | S | Lighting    | <input type="checkbox"/> | <input type="checkbox"/> |
| 12.2 | S | Ventilation | <input type="checkbox"/> | <input type="checkbox"/> |

### 13.0 GENERAL

- |      |   |                           |                          |                          |
|------|---|---------------------------|--------------------------|--------------------------|
| 13.1 | S | Licence                   | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.2 | S | Rodent and Insect Control | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.3 | S | Other Infractions/Hazards | <input type="checkbox"/> | <input type="checkbox"/> |

*N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Critical infraction, CDI - Corrected During Inspection, R - Repeated infraction*

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for correction
3.3	MI	Cold holding temperatures shall be checked regularly and recorded at least twice daily and logs shall be available for inspector review <b>Observations: Temperature is being recorded once a day in the temperature log, ensure to record temperatures at least twice per day in the log.</b>	Immediately
8.2	MA	Sanitizer bottles must be properly labelled and available in sufficient quantity to encourage appropriate regular use. <b>Observations: Could not locate the sanitizer bottle in the kitchen.</b> <b>Corrective Actions: CDI</b>	Corrected
9.2	MI	Hand washing signs shall be posted <b>Corrective Actions: CDI</b>	Corrected

### CLOSING COMMENTS

Rating color Green