FOOD PREMISES INSPECTION FORM

Name of Premises: Meduxnekeag Consolidated School
Operator: —
Address: 61 Bull Rd Bedell NB

Licence #: 31-00362
Type: ☐ Class 3 ☑ Class 4 ☐ Class 5
Category: ☑ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection
Water Supply: ☑ Private ☐ Municipal

New Nouveau Brunswick

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		✓		Holding Methods	7.0	**FOOD EQUIPMENT AND UTENSILS**				10.2		✓		Walls (Construction and Maintenance)
1.1		✓		Approved Source	3.4		✓		Cooling Methods	7.1		✓		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		✓		Ceilings (Constructions and Maintenance)
1.2	✓			Purchasing and Receiving	3.5		✓		Re-heating Methods	7.2		✓		Food Contact Surfaces	**11.0**	**WATER SUPPLY AND WASTE DISPOSAL**			
1.3		✓		Acceptable Containers and Labeling	3.6		✓		Handling Methods	7.3		✓		Mechanical Dishwashing	11.1		✓		Water (Quality and Quantity)
2.0	**FOOD STORAGE**				**4.0**	**FOOD DISPLAY AND SERVICE**				7.4		✓		Manual Dishwashing	11.2		✓		Sewage Disposal
2.1		✓		Storage of Potentially Hazardous Foods	4.1	✓			Display Methods	7.5		✓		Eating Utensils and Dishes	11.3		✓		Solid Waste Handling
2.2		✓		Frozen Storage	4.2		✓		Advance Preparation	**8.0**	**CLEANING AND SANITIZING**				**12.0**	**LIGHTING AND VENTILATION**			
2.3		✓		Refrigerated Storage (Temperature)	**5.0**	**RECORD KEEPING AND RECALLS**				8.1		✓		Cleaning and Sanitizing	12.1		✓		Lighting
2.4		✓		Refrigerated Storage (Methods)	5.1	✓			Record Keeping	8.2			✓	Detergents and Chemical Use and Storage	12.2		✓		Ventilation
2.5		✓		Refrigerated Storage (Space)	5.2	✓			Recall of Food	**9.0**	**SANITARY FACILITIES**				**13.0**	**GENERAL**			
2.6		✓		Dry Storage	**6.0**	**PERSONNEL**				9.1		✓		Washroom(s)	13.1		✓		Licence
2.7	✓			Storage of Food for Staff	6.1		✓		Demonstrating Knowledge	9.2			✓	Hand Washing Station(s)	13.2		✓		Rodent and Insect Control
3.0	**FOOD PREPARATION AND HANDLING**				6.2		✓		Employee Health	**10.0**	**FLOORS, WALLS AND CEILINGS**				13.3	✓			Other Infractions/Hazards
3.1	✓			Thawing Methods	6.3		✓		Personal Hygiene Practices	10.1		✓		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
8.2F	✓			Sanitizer bottles must be properly labelled and available in sufficient quantity to encourage appropriate sanitizer use. -Sanitizer bottle in dishwasher area had an illegible label on it, needs to be replaced → 50/50 @ 200ppm -Quat sanitizer testing strips expired Jan 15, 2021, ensure that new ones are obtained and that the expiry dates are monitored	Next Routine
9.2C	✓			Paper towel shall be in a dispensor -roll was on the counter in kitchen area and washroom, refill wall dispensers.	Next Routine

☑ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red	Feb 18, 2021 **Date of Inspection:**	**Re-inspection Required:** ☐ Yes ☑ No **If Yes, Date:**

Signature:

White – Office; Yellow – Operator; Blue – Copy for Posting