

FOOD PREMISES INSPECTION FORM

Name of Premises: THE HAPPY BAKER
 Operator: _____
 Address: 520 KING ST., FREDERICTON

Licence #: 03-02083 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							
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				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		✓		11.0							
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				WATER SUPPLY AND WASTE DISPOSAL							
1.3	✓			3.6	✓			7.3		✓		11.1		✓					
Acceptable Containers and Labeling				Handling Methods				Manual Dishwashing				Water (Quality and Quantity)							
2.0				4.0				7.4		✓		11.2		✓					
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Eating Utensils and Dishes				Sewage Disposal							
2.1	✓			4.1	✓			7.5	✓			11.3		✓					
Storage of Potentially Hazardous Foods				Display Methods				CLEANING AND SANITIZING				Solid Waste Handling							
2.2	✓			4.2	✓			8.0				12.0							
Frozen Storage				Advance Preparation				Cleaning and Sanitizing				LIGHTING AND VENTILATION							
2.3		✓		5.0				8.1			✓	12.1		✓					
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Detergents and Chemical Use and Storage				Lighting							
2.4	✓			5.1	✓			8.2		✓		12.2		✓					
Refrigerated Storage (Methods)				Record Keeping				SANITARY FACILITIES				GENERAL							
2.5			✓	5.2	✓			9.0				13.0							
Refrigerated Storage (Space)				Recall of Food				Washroom(s)				Licence							
2.6	✓	✓		6.0				9.1		✓		13.1	✓						
Dry Storage				PERSONNEL				Hand Washing Station(s)				Rodent and Insect Control							
2.7	✓			6.1		✓		9.2		✓		13.2		✓					
Storage of Food for Staff				Demonstrating Knowledge				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards							
3.0				6.2				10.0		✓		13.3	✓						
FOOD PREPARATION AND HANDLING				Employee Health				Floors (Construction and Maintenance)											
3.1	✓			6.3	✓			10.1		✓									
Thawing Methods				Personal Hygiene Practices															
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
2.5	✓			Refrigeration units have not yet been installed in new location. Ensure units are in place and maintaining appropriate temperature prior to opening.	Next routine inspection
8.1	✓			Cleaning and sanitizing of all surfaces is to be completed prior to opening. Ensure all countertops, shelving, equipment, floors, walls, etc. are cleaned, sanitized and ready for use.	"

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: Sept. 8, 2017
 Re-inspection Required: Yes No
 If Yes, Date: _____
 Received by: _____
 Inspector Signature: _____