FOOD PREMISES INSPECTION FORM

Name of Premises: Atlantic Potato Distributors
Operator: —
Address: 42 Industrial Park St. Perth-Andover, NB

Licence #: 32-00230 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	
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
8.1	✓			Food Contact Surfaces, equipment and utensils shall be kept clean and sanitary. three door cooler requires regular cleaning	Immediately

☑ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

May 25/18
Date of Inspection:

Re-inspection Required: ☐ Yes ☑ No
If Yes, Date:

White - Office, Yellow - Operator, Blue - Copy for Posting