

FOOD PREMISES INSPECTION FORM

Name of Premises: Sussex Ice Cream

License #: 02-02174

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 241 Back Rd Penobscus

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	Holding Methods			7.0	FOOD EQUIPMENT AND UTENSILS			10.2	Walls (Construction and Maintenance)		
1.1	✓			3.4	Cooling Methods			7.1	✓			10.2	✓		
1.2	✓			3.5	Re-heating Methods			7.2	✓			10.2	✓		
1.3	✓			3.6	Handling Methods			7.3	✓			11.0	✓		
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4	✓			11.1	✓		
2.1	✓			4.1	Display Methods			7.5	✓			11.2	✓		
2.2	✓			4.2	Advance Preparation			8.0	✓			11.3	✓		
2.3	✓			5.0	RECORD KEEPING AND RECALLS			8.1	✓			12.0	✓		
2.4	✓			6.1	Record Keeping			8.2	✓			12.1	✓		
2.5	✓			5.2	Recall of Food			9.0	✓			13.0	✓		
2.6	✓			6.0	PERSONNEL			9.1	✓			13.1	✓		
2.7	✓			6.1	Demonstrating Knowledge			9.2	✓			13.2	✓		
3.0	FOOD PREPARATION AND HANDLING			6.2	Employee Health			10.0	✓			13.3	✓		
3.1	✓			6.3	Personal Hygiene Practices			10.1	✓						
3.2	✓														
Item No.	MI	MA	CR	Remarks											
7.4			✓	✓	NO - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction										
9.2				X	Dishes must be washed in hot water and properly sanitized. Hot water was just returning and sanitizer was 10ppm in dish sink. It took a long time to get hot water at hand sink paper Paper towel is required at hand sink.										
10.1				X	Floors need to be cleaned										
13.3				X	Employees must wear masks at all times indoors.										

Date for Correction

Green Dark Yellow Red
 Light Yellow Red
 Striped Red

Re-inspection Required: Yes No
 Date of Inspection: May 3/21 If Yes, Date: May 8/21

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