

# FOOD PREMISES INSPECTION FORM



**Name of Premises:** Deluxe Fresh Foods - McAllister      **License #:** 08-00307  
**Operator:** \_\_\_\_\_      **Type:**  Class 3       Class 4       Class 5  
**Address:** McAllister Mill, Saint John      **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  |  | <input checked="" type="checkbox"/> |   | 7.0      |      |   |   | 10.2     |      |   |   |                     |
| 1.1      | Approved Source                        | <input checked="" type="checkbox"/> |    | 3.4  |  | <input checked="" type="checkbox"/> |   | 7.1      |      |   |   | 10.3     |      |   |   |                     |
| 1.2      | Purchasing and Receiving               | <input checked="" type="checkbox"/> |    | 3.5  |  | <input checked="" type="checkbox"/> |   | 7.2      |      |   |   | 11.0     |      |   |   |                     |
| 1.3      | Acceptable Containers and Labeling     | <input checked="" type="checkbox"/> |    | 3.6  |  | <input checked="" type="checkbox"/> |   | 7.3      |      |   |   | 11.1     |      |   |   |                     |
| 2.0      | FOOD STORAGE                           |                                     |    | 4.0  |  | <input checked="" type="checkbox"/> |   | 7.4      |      |   |   | 11.2     |      |   |   |                     |
| 2.1      | Storage of Potentially Hazardous Foods | <input checked="" type="checkbox"/> |    | 4.1  |  | <input checked="" type="checkbox"/> |   | 7.5      |      |   |   | 11.3     |      |   |   |                     |
| 2.2      | Frozen Storage                         | <input checked="" type="checkbox"/> |    | 4.2  |  | <input checked="" type="checkbox"/> |   | 8.0      |      |   |   | 12.0     |      |   |   |                     |
| 2.3      | Refrigerated Storage (Temperature)     | <input checked="" type="checkbox"/> |    | 5.0  |  | <input checked="" type="checkbox"/> |   | 8.1      |      |   |   | 12.1     |      |   |   |                     |
| 2.4      | Refrigerated Storage (Methods)         | <input checked="" type="checkbox"/> |    | 5.1  |  | <input checked="" type="checkbox"/> |   | 8.2      |      |   |   | 12.2     |      |   |   |                     |
| 2.5      | Refrigerated Storage (Space)           | <input checked="" type="checkbox"/> |    | 5.2  |  | <input checked="" type="checkbox"/> |   | 9.0      |      |   |   | 13.0     |      |   |   |                     |
| 2.6      | Dry Storage                            | <input checked="" type="checkbox"/> |    | 6.0  |  | <input checked="" type="checkbox"/> |   | 9.1      |      |   |   | 13.1     |      |   |   |                     |
| 2.7      | Storage of Food for Staff              | <input checked="" type="checkbox"/> |    | 6.1  |  | <input checked="" type="checkbox"/> |   | 9.2      |      |   |   | 13.2     |      |   |   |                     |
| 3.0      | FOOD PREPARATION AND HANDLING          |                                     |    | 6.2  |  | <input checked="" type="checkbox"/> |   | 10.0     |      |   |   | 13.3     |      |   |   |                     |
| 3.1      | Thawing Methods                        | <input checked="" type="checkbox"/> |    | 6.3  |  | <input checked="" type="checkbox"/> |   | 10.1     |      |   |   |          |      |   |   |                     |
| 3.2      | Cooking Methods                        | <input checked="" type="checkbox"/> |    | <b>N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction</b> |  |                                     |   |          |      |   |   |          |      |   |   |                     |
| Item No. | MI                                     | MA                                  | CR | Remarks  |  |                                     |   |          |      |   |   |          |      |   |   | Date for Correction |
|          |  |                                     |    | 9.2  | Keep the area around the hand wash station clear to allow for easy access at any time. |                                     |   |          |      |   |   |          |      |   |   | Immediate           |

Green       Dark Yellow      Jan 25, 2021  
 Light Yellow       Red      **Date of Inspection:** \_\_\_\_\_  
 Striped Red      **Re-inspection Required:**  Yes       No  
**If Yes, Date:** \_\_\_\_\_

White - Office; Yellow - Operator; Blue - Copy for Posting      **Food Premises Standard Operation**      **Version 6.0** January 2019 Replaces Version 5.1