

FOOD PREMISES INSPECTION FORM

Name of Premises: Branscock Aquaculture Ltd
 Operator: _____
 Address: 126 Mealey Road, Kentville

Licence #: 134727167 02-03153 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		✓	
				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2		✓		3.5		✓		7.2		✓		11.0 WATER SUPPLY AND WASTE DISPOSAL			
				Purchasing and Receiving				Food Contact Surfaces				Water (Quality and Quantity)			
1.3			✓	3.6		✓		7.3		✓		11.1		✓	
				Acceptable Containers and Labeling				Mechanical Dishwashing				Sewage Disposal			
2.0				4.0				7.4		✓		11.2		✓	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1		✓		4.1		✓		7.5		✓		11.3		✓	
				Storage of Potentially Hazardous Foods				Eating Utensils and Dishes				12.0 LIGHTING AND VENTILATION			
2.2		✓		4.2		✓		8.0				12.1		✓	
				Frozen Storage				CLEANING AND SANITIZING				Lighting			
2.3		✓		5.0				8.1		✓		12.2		✓	
				Refrigerated Storage (Temperature)				Cleaning and Sanitizing				Ventilation			
2.4		✓		5.1		✓		8.2		✓		13.0 GENERAL			
				Refrigerated Storage (Methods)				Detergents and Chemical Use and Storage				Licence			
2.5		✓		5.2		✓		9.0				13.1		✓	
				Refrigerated Storage (Space)				SANITARY FACILITIES				Rodent and Insect Control			
2.6		✓		6.0				9.1		✓		13.2		✓	
				PERSONNEL				Washroom(s)				Other Infractions/Hazards			
2.7				6.1		✓		9.2		✓		13.3		✓	
				Storage of Food for Staff				Hand Washing Station(s)							
3.0				6.2		✓		10.0				FLOORS, WALLS AND CEILINGS			
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
1.3	✓			Prepared potentially hazardous foods now wrapped in packages or containers shall be labeled with the date of preparation	Today

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: June 12, 2019

Re-inspection Required: Yes No

If Yes, Date: _____

Received by: _____

Inspector Signature: _____