FOOD PREMISES INSPECTION FORM

Name of Premises: Archie's Bake Shop Licence #: 02-02807 Type: ☐ Class 3 ☑ Class 4 ☐ Class 5

Operator: Category: ☑ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection

Address: 607 Main St. Sussex, 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		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
2.6	X			Dry storage bins/shelves need to be cleaned.	Immediately
7.5	X			Bread pans need to be cleaned.	Immediately
8.1	X			One bottle of sanitizer was <100ppm It must be 200ppm.	Corrected
12.2	X			Fume hoods need to be cleaned.	Immediately

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

Dec. 3/19 Date of Inspection:

Re-inspection Required: ☐ Yes ☑ No

If Yes, Date:

White – Office; Yellow – Operator; Blue – Copy for Posting

03/2012