# FOOD PREMISES INSPECTION FORM

**Name of Premises:** A+J Potato Factory
**Operator:**
**Address:** 4055 route 535 Cocagne

**Licence #:** 11-00504 **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 | | 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 | | | X | 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 |
|---|---|---|---|---|---|
| 2.4 | | | | Raw meat and Ready to eat foods must be Kept Seperate to prevent contamination | Correcting |

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

14 Sept 2018 — Date of Inspection:

Re-inspection Required: ☐ Yes ☑ No

If Yes, Date:

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