

FOOD PREMISES INSPECTION FORM



Name of Premises: Papa John's Morden North
 Operator: _____
 Address: 1902 Mtn Rd, Unit 1, Morden, NB

Licence #: 01-02125
 Type: Class 3 Class 4 Class 5
 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		/	/	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	<i>N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction</i>														

Item No.	MI	MA	CR	Remarks	Date for Correction

Green Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: March 9, 22
 Re-inspection Required: Yes No
 If Yes, Date: _____
 Received by: _____ Inspector Signature: _____