

FOOD PREMISES INSPECTION FORM

Name of Premises: SUBWAY (STU)

Licence #: 03-01682

Type: Class 3 Class 4 Class 5

Operator: _____

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

Address: SF James Dunn Mall

Water Supply: Private Municipal

Fredericton



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			X	7.0				10.2			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1		/		3.4	/	/		7.1		/	/	10.3		/	/
Approved Source				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				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3		/		3.6	/	/		7.3		/	/	11.1		/	/
Acceptable Containers and Labeling				Handling Methods				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				Display Methods				Eating Utensils and Dishes				12.0 LIGHTING AND VENTILATION			
2.2		/		4.2		/		8.0		/	/	12.1		/	/
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				Lighting			
2.3		/		5.0		/		8.1		/	/	12.2		/	/
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Ventilation			
2.4		/		5.1		/		8.2		/	/	13.0 GENERAL			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Licence			
2.5		/		5.2		/		9.0		/	/	Rodent and Insect Control			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				Other Infractions/Hazards			
2.6		/		6.0		/		9.1		/	/	Floors (Construction and Maintenance)			
Dry Storage				PERSONNEL				Washroom(s)							
2.7		/		6.1		/		9.2		/	/				
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)							
3.0		/		6.2		/		10.0		/	/				
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS							
3.1		/		6.3		/		10.1		/	/				
Thawing Methods				Personal Hygiene Practices											
3.2		/													
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
3.3	X			Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation and logs shall be available for inspector review	Immediately

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: Sept. 12/19

Re-inspection Required: Yes No
 If Yes, Date: _____