

FOOD PREMISES INSPECTION FORM

Name of Premises: The Apple Tree Market.
 Operator: SO Front St
 Address: Gagetown

License #: 03-01855 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	FOOD			3.3		<input checked="" type="checkbox"/>		7.0	FOOD EQUIPMENT AND UTENSILS			10.2		<input checked="" type="checkbox"/>	
		<input checked="" type="checkbox"/>		3.4		<input checked="" type="checkbox"/>		7.1	Food Equipment (Design, Construction, Installation and Maintenance)			10.3		<input checked="" type="checkbox"/>	
1.2		<input checked="" type="checkbox"/>		3.5		<input checked="" type="checkbox"/>		7.2	Food Contact Surfaces			11.0	WATER SUPPLY AND WASTE DISPOSAL		
1.3			<input checked="" type="checkbox"/>	3.6		<input checked="" type="checkbox"/>		7.3	Mechanical Dishwashing			11.1	Water (Quality and Quantity)		
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4	Manual Dishwashing	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	11.2	Sewage Disposal		
2.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	4.1		<input checked="" type="checkbox"/>		7.5	Eating Utensils and Dishes			11.3	Solid Waste Handling		
2.2		<input checked="" type="checkbox"/>		4.2		<input checked="" type="checkbox"/>		8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
2.3		<input checked="" type="checkbox"/>		5.0	RECORD KEEPING AND RECALLS			8.1	Cleaning and Sanitizing			12.1	Lighting		
2.4		<input checked="" type="checkbox"/>		5.1		<input checked="" type="checkbox"/>		8.2	Detergents and Chemical Use and Storage			12.2	Ventilation		
2.5		<input checked="" type="checkbox"/>		5.2		<input checked="" type="checkbox"/>		9.0	SANITARY FACILITIES			13.0	GENERAL		
2.6		<input checked="" type="checkbox"/>		6.0	PERSONNEL			9.1	Washroom(s)			13.1	Licence		
2.7		<input checked="" type="checkbox"/>		6.1		<input checked="" type="checkbox"/>		9.2	Hand Washing Station(s)	<input checked="" type="checkbox"/>		13.2	Rodent and Insect Control		
3.0	FOOD PREPARATION AND HANDLING			6.2		<input checked="" type="checkbox"/>		10.0	FLOORS, WALLS AND CEILINGS			13.3	Other Infractions/Hazards		
3.1		<input checked="" type="checkbox"/>		6.3		<input checked="" type="checkbox"/>		10.1	Floors (Construction and Maintenance)	<input checked="" type="checkbox"/>					
3.2		<input checked="" type="checkbox"/>													

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(B)	<input checked="" type="checkbox"/>			Any prepared potentially hazardous foods shall be labeled with the date of preparation. Ensure sausages are properly labeled prior to accepting them.	Feb. 10, 2021
2.1(A)	<input checked="" type="checkbox"/>			All potentially hazardous foods shall be stored at or below 4°C or at or above 100°F.	corrected.
2.3(C)	<input checked="" type="checkbox"/>			Temperatures of refrigerators shall be verified and recorded twice daily. Fridge temperature must be accurately recorded.	Feb. 10, 2021
7.4(B)	<input checked="" type="checkbox"/>			Sanitizer shall be available at the recommended concentration of 100ppm.	Feb. 10, 2021
7.4	<input checked="" type="checkbox"/>			All dishes shall be washed, rinsed and sanitized.	Feb. 10, 2021
10.3(A)	<input checked="" type="checkbox"/>			Ceilings shall be of sound construction and good repair. Crack filling needed.	Next routine inspection.
11.1(C)	<input checked="" type="checkbox"/>			Recent water sample results required.	Feb. 10, 2021
13.2(A)	<input checked="" type="checkbox"/>			There shall be no signs of rodent activity. Droppings noted in back rooms.	Feb. 10, 2021

Light Yellow Dark Yellow Green Red
 Striped Red

2021-01-27 Date of Inspection: Yes No Re-inspection Required: Yes No
 If Yes, Date: Feb. 10, 2021

Received by: _____ Inspector Signature: _____

