

FOOD PREMISES INSPECTION FORM



Name of Premises: The Preschool Centre Inc. - Main St. Licence #: 03-01334 Type: Class 3 Class 4 Class 5
 Operator: 115 Main St., Fredericton Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 Address: 115 Main St., Fredericton 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				7.0	FOOD EQUIPMENT AND UTENSILS			10.2			
1.1		<input checked="" type="checkbox"/>		3.4				7.1				10.3			
1.2		<input checked="" type="checkbox"/>		3.5				7.2				11.0	WATER SUPPLY AND WASTE DISPOSAL		
1.3		<input checked="" type="checkbox"/>		3.6				7.3				11.1			
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4				11.2			
2.1		<input checked="" type="checkbox"/>		4.1				7.5				11.3			
2.2		<input checked="" type="checkbox"/>		4.2				8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
2.3		<input checked="" type="checkbox"/>		5.0	RECORD KEEPING AND RECALLS			8.1				12.1			
2.4		<input checked="" type="checkbox"/>		5.1				8.2				12.2			
2.5		<input checked="" type="checkbox"/>		5.2				9.0	SANITARY FACILITIES			13.0	GENERAL		
2.6		<input checked="" type="checkbox"/>		6.0	PERSONNEL			9.1				13.1			
2.7		<input checked="" type="checkbox"/>		6.1				9.2				13.2			
3.0	FOOD PREPARATION AND HANDLING			6.2				10.0	FLOORS, WALLS AND CEILINGS			13.3			
3.1		<input checked="" type="checkbox"/>		6.3				10.1							
3.2		<input checked="" type="checkbox"/>													

Item No.	MI	MA	CR	Remarks	Date for Correction
7.1	<input checked="" type="checkbox"/>			Ensure food equipment is maintained so that it functions in the manner intended.	Next routine inspection
7.1	<input checked="" type="checkbox"/>			Freezer handle has broken and needs to be replaced.	
8.2		<input checked="" type="checkbox"/>		Ensure surfaces of shelving in food storage area are maintained so they are easily cleanable. Painted shelving in rear food storage area is worn & in need of resurfacing.	Next routine inspection
				Sanitizers must be checked at least once per day to ensure appropriate strength.	corrected
				Dishwasher high temperature sanitizing must be checked & recorded once per day. Not available at time of inspection.	

Green
 Light Yellow
 Dark Yellow
 Striped Red
 Red

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

Date of Inspection: Oct 5, 2020

Received by: _____ / Inspector Signature