

FOOD PREMISES INSPECTION FORM

Name of Premises: Pine Street Residence
 Operator: _____
 Address: 146 Pine St Fredericton NB

License #: 03-01992 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				7.0	FOOD EQUIPMENT AND UTENSILS			10.2			
		<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"/>
				3.5			<input checked="" type="checkbox"/>	7.2	Food Contact Surfaces			11.0			<input checked="" type="checkbox"/>
				3.6			<input checked="" type="checkbox"/>	7.3	Mechanical Dishwashing			11.1			<input checked="" type="checkbox"/>
				4.0			<input checked="" type="checkbox"/>	7.4	Manual Dishwashing			11.2			<input checked="" type="checkbox"/>
				4.1			<input checked="" type="checkbox"/>	7.5	Eating Utensils and Dishes			11.3			<input checked="" type="checkbox"/>
				4.2			<input checked="" type="checkbox"/>	8.0	CLEANING AND SANITIZING			12.0			<input checked="" type="checkbox"/>
				5.0			<input checked="" type="checkbox"/>	8.1	Cleaning and Sanitizing			12.1			<input checked="" type="checkbox"/>
				5.2			<input checked="" type="checkbox"/>	8.2	Detergents and Chemical Use and Storage			12.2			<input checked="" type="checkbox"/>
				6.0			<input checked="" type="checkbox"/>	9.0	SANITARY FACILITIES			13.0			<input checked="" type="checkbox"/>
				6.1			<input checked="" type="checkbox"/>	9.1	Washroom(s)			13.1			<input checked="" type="checkbox"/>
				6.2			<input checked="" type="checkbox"/>	9.2	Hand Washing Station(s)			13.2			<input checked="" type="checkbox"/>
				6.3			<input checked="" type="checkbox"/>	10.0	FLOORS, WALLS AND CEILINGS			13.3			<input checked="" type="checkbox"/>
							<input checked="" type="checkbox"/>	10.1	Floors (Construction and Maintenance)						
							<input checked="" type="checkbox"/>		GENERAL						
							<input checked="" type="checkbox"/>		Licence						
							<input checked="" type="checkbox"/>		Rodent and Insect Control						
							<input checked="" type="checkbox"/>		Other Infractions/Hazards						

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	<input checked="" type="checkbox"/>			B. Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation	on going
2.4	<input checked="" type="checkbox"/>			A. Foods shall be stored in a manner to prevent cross contamination - eggs shall be stored on bottom shelf or protected from other food (Ready to Eat)	corrected
3.4	<input checked="" type="checkbox"/>			A. Food shall be cooled rapidly using quick chill methods such as shallow pans, ice water, ice bath, refrigerator at 4°C or less	corrected

Green
 Light Yellow
 Striped Red

Dark Yellow
 Red

17/11/2010
 Date of Inspection:

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

Received by: _____

Inspector Signature: _____