

### FOOD PREMISES INSPECTION FORM

Name of Premises: Lid Gelato + Sweet shoppe  
 Operator: \_\_\_\_\_  
 Address: 47 Charlotte St, Saint John

Licence #: 02-02911 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				3.3				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				LIGHTING AND VENTILATION			
2.2				4.2				8.0				12.0			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				Lighting			
2.3				5.0				8.1				12.1			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Ventilation			
2.4				5.1				8.2				12.2			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				GENERAL			
2.5				5.2				9.0				13.0			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				Licence			
2.6				6.0				9.1				13.1			
Dry Storage				PERSONNEL				Washroom(s)				Rodent and Insect Control			
2.7				6.1				9.2				13.2			
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Other Infractions/Hazards			
3.0				6.2				10.0				13.3			
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS							
3.1				6.3				10.1							
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.2				N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction
9.2	✓			Rosill paper towel dispenser at kitchen hand washing sink	Oct 19/17
13.2		✓		Small amount of rodent droppings found in one drawer where there is non-food items located. Remove rodent droppings and bleach/sanitize area. There shall be no signs of rodents	Corrected
8.5		✓		Quat sanitizer was at 0ppm. Quat must be at 200ppm. Using a chlorine sanitizing solution for today at 100ppm (no sanitizer found onsite but then a bleach bottle was purchased at store to mix a new sanitizing solution for today)	Corrected
3.3	✓			Refrigerator temperature must be recorded twice per day and temperature logs must be available onsite	Oct 19/17

Green  
 Light Yellow  Dark Yellow  
 Striped Red  Red

Re-inspection Required:  Yes  No  
 Date of Inspection: Oct 19/17  
 If Yes, Date: \_\_\_\_\_