

FOOD PREMISES INSPECTION FORM

Name of Premises: Harvey's
 Operator: 470 Regent Street Fredericton
 Address: _____

Licence #: 03-02013 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
1.0	FOOD			7.0	FOOD EQUIPMENT AND UTENSILS			10.2			
1.1	Approved Source			7.1	Food Equipment (Design, Construction, Installation and Maintenance)			10.3			
1.2	Purchasing and Receiving			7.2	Food Contact Surfaces			11.0	WATER SUPPLY AND WASTE DISPOSAL		
1.3	Acceptable Containers and Labeling			7.3	Mechanical Dishwashing			11.1	Water (Quality and Quantity)		
2.0	FOOD STORAGE			7.4	Manual Dishwashing			11.2	Sewage Disposal		
2.1	Storage of Potentially Hazardous Foods			7.5	Eating Utensils and Dishes			11.3	Solid Waste Handling		
2.2	Frozen Storage			8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
2.3	Refrigerated Storage (Temperature)			8.1	Cleaning and Sanitizing			12.1	Lighting		
2.4	Refrigerated Storage (Methods)			8.2	Detergents and Chemical Use and Storage			12.2	Ventilation		
2.5	Refrigerated Storage (Space)			9.0	SANITARY FACILITIES			13.0	GENERAL		
2.6	Dry Storage			9.1	Washroom(s)			13.1	Licence		
2.7	Storage of Food for Staff			9.2	Hand Washing Station(s)			13.2	Rodent and Insect Control		
3.0	FOOD PREPARATION AND HANDLING			10.0	FLOORS, WALLS AND CEILINGS			13.3	Other Infractions/Hazards		
3.1	Thawing Methods			10.1	Floors (Construction and Maintenance)						
3.2	Cooking Methods										

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		Potentially hazardous foods shall be held at 4°C or less or at 4°C or less or above until served. Heavy in holding pot at 4°C at time of inspection. - corrected before leaving	Corrected

Green
 Light Yellow
 Striped Red
 Dark Yellow
 Red

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

Date of Inspection: August 04/2009
 Received by: _____
 Inspector: _____