

FOOD PREMISES INSPECTION FORM

Name of Establishment: Candy World
 Operator: _____
 Address: 794 Rue Mont Carmel Bathurst

Licence #: 06-00671 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		✓		Holding Methods	7.0				FOOD EQUIPMENT AND UTENSILS	10.2				Walls (Construction and Maintenance)
1.1				Approved Source	3.4		✓		Cooling Methods	7.1		✓		Food Equipment (Design, Construction, Installation and Maintenance)	10.3			✓	Ceiling (Constructions and Maintenance)
1.2				Purchasing and Receiving	3.5		✓		Re-heating Methods	7.2		✓		Food Contact Surfaces	11.0				WATER SUPPLY AND WASTE DISPOSAL
1.3				Acceptable Containers and Labeling	3.6			✓	Handling Methods	7.3		✓		Mechanical Dishwashing	11.1				Water (Quality and Quantity)
2.0				FOOD STORAGE	4.0				FOOD DISPLAY AND SERVICE	7.4			✓	Manual Dishwashing	11.2			✓	Sewage Disposal
2.1				Storage of Potentially Hazardous Foods	4.1			✓	Display Methods	7.5			✓	Eating Utensils and Dishes	11.3			✓	Solid Waste Handling
2.2				Frozen Storage	4.2			✓	Advance Preparation	8.0				CLEANING AND SANITIZING	12.0				LIGHTING AND VENTILATION
2.3				Refrigerated Storage (Temperature)	5.0				RECORD KEEPING AND RECALLS	8.1			✓	Cleaning and Sanitizing	12.1				Lighting
2.4				Refrigerated Storage (Methods)	5.1		✓		Record Keeping	8.2			✓	Detergents and Chemical Use and Storage	12.2			✓	Ventilation
2.5				Refrigerated Storage (Space)	5.2		✓		Recall of Food	9.0				SANITARY FACILITIES	13.0				GENERAL
2.6				Dry Storage	6.0				PERSONNEL	9.1			✓	Washroom(s)	13.1				Licence
2.7				Storage of Food for Staff	6.1			✓	Demonstrating Knowledge	9.2			✓	Hand Washing Station(s)	13.2				Rodent and Insect Control
3.0				FOOD PREPARATION AND HANDLING	6.2			✓	Employee Health	10.0			✓	FLOORS, WALLS AND CEILINGS	13.3				Other Infractions/Hazards
3.1		✓		Thawing Methods	6.3			✓	Personal Hygiene Practices	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

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: August 30, 2019
 If Yes, Date: _____