

FOOD PREMISES INSPECTION FORM



Name of Premises: The Johnsons
 Operator: _____
 Address: 41 Charlotte St. Saint John

Licence #: 02-02614
 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Other
 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				12.0 LIGHTING AND VENTILATION			
2.2	✓			4.2	✓			8.0				12.1			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				Lighting			
2.3	✓			5.0				8.1	✓			12.2	✓		
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				Licence			
2.5	✓			5.2	✓			9.0				13.0 GENERAL			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				Rodent and Insect Control			
2.6	✓			6.0				9.1	✓			13.1			
Dry Storage				PERSONNEL				Washroom(s)				Other Infractions/Hazards			
2.7	✓			6.1		✓		9.2	✓			13.2			
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Floors (Construction and Maintenance)			
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

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Date of Inspection: <u>Feb 14/2020</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date: _____
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White - Office; Yellow - Operator; Blue - Copy for Posting