

FOOD PREMISES INSPECTION FORM

Name of Premises: The Second Cup # 667588
 Operator: _____
 Address: 16 King Street, Saint John

Licence #: 02-02548 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	GENERAL		
1.1	Approved Source			7.1	Food Equipment (Design, Construction, Installation and Maintenance)			10.3	WALLS (Construction and Maintenance)		
1.2	Purchasing and Receiving			7.2	Food Contact Surfaces			11.0	CEILING (Construction and Maintenance)		
1.3	Acceptable Containers and Labeling			7.3	Mechanical Dishwashing			11.1	RODENT AND INSECT CONTROL		
2.0	FOOD STORAGE			7.4	Manual Dishwashing			11.2	WATER SUPPLY AND WASTE DISPOSAL		
2.1	Storage of Potentially Hazardous Foods			7.5	Eating Utensils and Dishes			11.3	WATER (Quality and Quantity)		
2.2	Frozen Storage			8.0	Cleaning and Sanitizing			12.0	SEWAGE DISPOSAL		
2.3	Refrigerated Storage (Temperature)			8.1	Detergents and Chemical Use and Storage			12.1	SOLID WASTE HANDLING		
2.4	Refrigerated Storage (Methods)			8.2				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

Item 6.1 has been corrected

Green
 Light Yellow
 Striped Red
 Dark Yellow
 Red

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

Inspected: April 6/2021
 Date of Inspection: _____