

**FOOD PREMISES INSPECTION FORM**



Name of Premises: Big Bite Snacks  
 Operator: \_\_\_\_\_  
 Address: 440 York St Unit 003  
Fredericton, NB

Licence #: 03-02391  
 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	FOOD			3.3		✓		7.0	FOOD EQUIPMENT AND UTENSILS			10.2		✓	
1.1		✓		3.4			X	7.1		✓		10.3		✓	
1.2		✓		3.5		✓		7.2		✓		11.0	WATER SUPPLY AND WASTE DISPOSAL		
1.3		✓		3.6		✓		7.3		✓		11.1		✓	
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4		✓		11.2		✓	
2.1		✓		4.1		✓		7.5		✓		11.3		✓	
2.2		✓		4.2		✓		8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
2.3		✓		5.0	RECORD KEEPING AND RECALLS			8.1		✓		12.1		✓	
2.4		✓		5.1		✓		8.2		✓		12.2		✓	
2.5		✓		5.2		✓		9.0	SANITARY FACILITIES			13.0	GENERAL		
2.6		✓		6.0	PERSONNEL			9.1		✓		13.1		✓	
2.7		✓		6.1		✓		9.2		✓		13.2		✓	
3.0	FOOD PREPARATION AND HANDLING			6.2		✓		10.0	FLOORS, WALLS AND CEILINGS			13.3		✓	
3.1		✓		6.3		✓		10.1		✓					
3.2		✓		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
3.4		X		Foods shall be cooled rapidly using quick chill methods such as shallow pans, ice wands, ice bath, refrigerator, etc. Cooked chicken was in a stainless steel bowl, moved to a shallow pan	Corrected

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Date of Inspection: 11 Feb 2020  
 Re-inspection Required:  Yes  No  
 If Yes, Date: \_\_\_\_\_

\_\_\_\_\_  
 \_\_\_\_\_  
 Signature: \_\_\_\_\_  
 01/2019

White - Office; Yellow - Operator; Blue - Copy for Posting