

FOOD PREMISES INSPECTION FORM

Name of Premises: Lakewood Heights Home School
 Operator: _____
 Address: 56 Lensdale Cres
Saint John, NB

Licence #: 02-02761 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				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		✓					
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				WATER SUPPLY AND WASTE DISPOSAL							
1.3		✓		3.6		✓		7.3		✓		11.1		✓					
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)							
2.0		✓		4.0		✓		7.4		✓		11.2		✓					
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Sewage Disposal							
2.1		✓		4.1		✓		7.5		✓		11.3		✓					
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling							
2.2		✓		4.2		✓		8.0		✓		12.0		✓					
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				LIGHTING AND VENTILATION							
2.3		✓		5.0		✓		8.1		✓		12.1		✓					
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Lighting							
2.4		✓		5.1		✓		8.2		✓		12.2		✓					
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation							
2.5		✓		5.2		✓		9.0		✓		13.0		✓					
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				GENERAL							
2.6		✓		6.0		✓		9.1		✓		13.1		✓					
Dry Storage				PERSONNEL				Washroom(s)				Licence							
2.7		✓		6.1		✓		9.2		✓		13.2		✓					
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control							
3.0		✓		6.2		✓		10.0		✓		13.3		✓					
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards							
3.1		✓		6.3		✓		10.1		✓									
Thawing Methods				Personal Hygiene Practices				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

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	<u>April 24/19</u> Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:
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