

FOOD PREMISES INSPECTION FORM



Name of Premises: DAIRY QUEEN
 Operator: ROTHESAY
 Address: 499 SAINT JOHN NB

Licence #: 02-01051
 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	Item No.	N.O.	S	U	Date for Correction
1.0	FOOD			3.3		<input checked="" type="checkbox"/>		7.0	FOOD EQUIPMENT AND UTENSILS			10.2		<input checked="" type="checkbox"/>						Walls (Construction and Maintenance)
1.1		<input checked="" type="checkbox"/>		3.4		<input checked="" type="checkbox"/>		7.1			<input checked="" type="checkbox"/>	10.3		<input checked="" type="checkbox"/>						Ceilings (Constructions and Maintenance)
1.2		<input checked="" type="checkbox"/>		3.5	<input checked="" type="checkbox"/>			7.2				11.0		<input checked="" type="checkbox"/>						Water (Quality and Quantity)
1.3			<input checked="" type="checkbox"/>	3.6		<input checked="" type="checkbox"/>		7.3		<input checked="" type="checkbox"/>		11.1		<input checked="" type="checkbox"/>						Water (Quality and Quantity)
2.0	FOOD STORAGE			4.0		<input checked="" type="checkbox"/>		7.4		<input checked="" type="checkbox"/>		11.2		<input checked="" type="checkbox"/>						Sewage Disposal
2.1		<input checked="" type="checkbox"/>		4.1		<input checked="" type="checkbox"/>		7.5		<input checked="" type="checkbox"/>		11.3		<input checked="" type="checkbox"/>						Solid Waste Handling
2.2		<input checked="" type="checkbox"/>		4.2		<input checked="" type="checkbox"/>		8.0	CLEANING AND SANITIZING			12.0		<input checked="" type="checkbox"/>						LIGHTING AND VENTILATION
2.3		<input checked="" type="checkbox"/>		5.0		<input checked="" type="checkbox"/>		8.1		<input checked="" type="checkbox"/>		12.1		<input checked="" type="checkbox"/>						Lighting
2.4				5.1	<input checked="" type="checkbox"/>			8.2		<input checked="" type="checkbox"/>		12.2		<input checked="" type="checkbox"/>						Ventilation
2.5			<input checked="" type="checkbox"/>	5.2		<input checked="" type="checkbox"/>		9.0				13.0		<input checked="" type="checkbox"/>						GENERAL
2.6		<input checked="" type="checkbox"/>		6.0		<input checked="" type="checkbox"/>		9.1	SANITARY FACILITIES			13.1		<input checked="" type="checkbox"/>						Licence
2.7				6.1		<input checked="" type="checkbox"/>		9.2		<input checked="" type="checkbox"/>		13.2		<input checked="" type="checkbox"/>						Rodent and Insect Control
3.0	FOOD PREPARATION AND HANDLING			6.2		<input checked="" type="checkbox"/>		10.0	FLOORS, WALLS AND CEILING			13.3		<input checked="" type="checkbox"/>						Other Infractions/Hazards
3.1		<input checked="" type="checkbox"/>		6.3		<input checked="" type="checkbox"/>		10.1		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>						
3.2		<input checked="" type="checkbox"/>																		
N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction																				
1.3		<input checked="" type="checkbox"/>																		Immediately
The food products that are potentially hazardous and have been reported / removed from original packaging must be labelled with date of preparation																				
2.5		<input checked="" type="checkbox"/>																		March 24, 2021
Milk in fridge -> labeling is overdue and is desired to have milk growth in some areas. All surfaces must be sanitized, inspected for leaks, smooth and non absorbent to permit effective cleaning and sanitizing																				
Shelves were observed to be having peeling paint. There must be separated to permit proper cleaning and sanitizing																				
7.1		<input checked="" type="checkbox"/>																		March 24, 2021
Shelves in dry storage area (syrups) were observed to have dirt buildup and peeling paint. These must be repaired.																				

Green
 Light Yellow
 Striped Red

Dark Yellow
 Red

Date of Inspection: Feb 24 2021

Re-inspection Required: Yes No

If Yes, Date: