

FOOD PREMISES INSPECTION FORM



Name of Premises: Apex - Main Kitchen

Licence #: 02-03222

Operator: _____

Type: Class 3 Class 4 Class 5

Address: 20 Randy Jones Way, Quispamsis

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				11.1 Water (Quality and Quantity)			
1.3		✓		3.6		✓		7.3		✓		11.2 Sewage Disposal			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.3 Solid Waste Handling			
2.0				4.0				7.4	✓			12.0 LIGHTING AND VENTILATION			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing							
2.1		✓		4.1		✓		7.5		✓		12.1 Lighting			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes							
2.2		✓		4.2		✓		8.0		✓		12.2 Ventilation			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING							
2.3		✓		5.0				8.1		✓		13.0 GENERAL			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing							
2.4		✓		5.1		✓		8.2		✓		13.1 Licence			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage							
2.5		✓		5.2		✓		9.0		✓		13.2 Rodent and Insect Control			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES							
2.6	✓	✓		6.0				9.1		✓		13.3 Other Infractions/Hazards			
Dry Storage				PERSONNEL				Washroom(s)							
2.7	✓	✓		6.1		✓		9.2		✓					
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)							
3.0				6.2		✓		10.0		✓					
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
				infraction 12.1 has been corrected	

Green

Light Yellow Dark Yellow

Striped Red Red

Date of Inspection: Dec 5 2019

Re-inspection Required: Yes No

If Yes, Date: _____