

FOOD PREMISES INSPECTION FORM

Name of Premises: The Great Canadian Bagel
 Operator: The Great Canadian Bagel Co.
 Address: 461 Paul St.
Dieppe, NB

Licence #: 01-00781 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	FOOD			<u>3.3</u>		<input checked="" type="checkbox"/>		Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS			<u>10.2</u>		<input checked="" type="checkbox"/>	
1.1			Approved Source	3.4				Cooling Methods	7.1			10.3				
1.2			Purchasing and Receiving	3.5				Re-heating Methods	7.2			11.0	WATER SUPPLY AND WASTE DISPOSAL			
1.3			Acceptable Containers and Labeling	3.6				Handling Methods	7.3			11.1				
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4				11.2				
2.1			Storage of Potentially Hazardous Foods	4.1				Display Methods	7.5			11.3				
2.2			Frozen Storage	4.2				Advance Preparation	8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
<u>2.3</u>		<input checked="" type="checkbox"/>	Refrigerated Storage (Temperature)	5.0	RECORD KEEPING AND RECALLS			8.1				12.1				
2.4			Refrigerated Storage (Methods)	5.1				Record Keeping	8.2			12.2				
2.5			Refrigerated Storage (Space)	5.2				Recall of Food	9.0	SANITARY FACILITIES			13.0	GENERAL		
2.6			Dry Storage	6.0	PERSONNEL			9.1				13.1				
2.7			Storage of Food for Staff	6.1				Demonstrating Knowledge	9.2			13.2				
3.0	FOOD PREPARATION AND HANDLING			6.2				Employee Health	10.0	FLOORS, WALLS AND CEILINGS			13.3			
3.1			Thawing Methods	6.3				Personal Hygiene Practices	10.1							
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

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: 26-Sep-2018

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