

FOOD PREMISES INSPECTION FORM

Name of Premises: AGL Food Service

Licence #: 02-03/36

Type: Class 3 Class 4 Class 5

Operator: _____

Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection

Address: 17 Parkside Street St. George NB.

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				2.3	/			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 (Construction 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	/			5.6				9.1	/			13.1	/		
Dry Storage				PERSONNEL				Washroom(s)				Licence			
2.7	/			5.7	/			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
				Issues with 2.3, 6.1, 9.2 Corrected.	

<input checked="" type="checkbox"/> Green	Date of Inspection: <u>12 Mar 2020</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
<input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red		
If Yes, Date: _____		