

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Florenceville Middle School License #: 32-00322 Type:  Class 3  Class 4  Class 5  
 Operator: 30 School Street Category:  Routine  Re-inspection  New License  Complaint  CD Follow-up Inspection  
 Address: Florenceville, NB Water Supply:  Private  Municipal



Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U
1.0	FOOD			3.3	FOOD EQUIPMENT AND UTENSILS			10.2			
1.1	Approved Source			7.0	Food Equipment (Design, Construction, Installation and Maintenance)			10.3			
1.2	Purchasing and Receiving			7.1	Food Contact Surfaces			11.0			
1.3	Acceptable Containers and Labeling			7.2	Mechanical Dishwashing			11.1			
2.0	FOOD STORAGE			7.3	Manual Dishwashing			11.2			
2.1	Storage of Potentially Hazardous Foods			7.4	Eating Utensils and Dishes			11.3			
2.2	Frozen Storage			7.5	Cleaning and Sanitizing			12.0			
2.3	Refrigerated Storage (Temperature)			8.0	CLEANING AND SANITIZING			12.1			
2.4	Refrigerated Storage (Methods)			8.1	Cleaning and Sanitizing			12.2			
2.5	Refrigerated Storage (Space)			8.2	Detergents and Chemical Use and Storage						
2.6	Dry Storage			9.0	SANITARY FACILITIES			13.0			
2.7	Storage of Food for Staff			9.1	Washroom(s)			13.1			
3.0	FOOD PREPARATION AND HANDLING			9.2	Hand Washing Station(s)			13.2			
3.1	Thawing Methods			10.0	FLOORS, WALLS AND CEILING			13.3			
3.2	Cooking Methods			10.1	Floors (Construction and Maintenance)						

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
1.2					
3.1				heavily gouged cutting boards - Replace 5 hamburgers patties being defrosted & room temp. Defrost with only approved methods	<del>next insp.</del>

Green  
 Light Yellow  Dark Yellow  
 Striped Red  Red  
 Date of Inspection: 2 Dec 2020  
 Re-inspection Required:  Yes  No  
 If Yes, Date: \_\_\_\_\_