

FOOD PREMISES INSPECTION FORM

Name of Premises: Harold Peterson Middle School
 Operator: _____
 Address: 190 St. Lawrence Ave
Orono

Licence #: 03-00758 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			3.3			X	7.0	FOOD EQUIPMENT AND UTENSILS			10.2			
1.1		X		3.4		X		7.1		X		10.3		X	
1.2		X		3.5		X		7.2		X		11.0	WATER SUPPLY AND WASTE DISPOSAL		
1.3		X		3.6		X		7.3		X		11.1		X	
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4		X		11.2		X	
2.1		X		4.1		X		7.5		X		11.3		X	
2.2		X		4.2		X		8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
2.3		X		5.0	RECORD KEEPING AND RECALLS			8.1		X		12.1		X	
2.4		X		5.1				8.2		X		12.2		X	
2.5		X		5.2				9.0	SANITARY FACILITIES			13.0	GENERAL		
2.6		X		6.0	PERSONNEL			9.1		X		13.1		X	
2.7		X		6.1		X		9.2		X		13.2		X	
3.0	FOOD PREPARATION AND HANDLING			6.2		X		10.0	FLOORS, WALLS AND CEILINGS			13.3		X	
3.1		X		6.3		X		10.1		X				X	
3.2		X												X	

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
3.3	X			Hot/cold holding temperatures shall be logged (hot: every 4 hours, cold: at least twice daily) and logs shall be available for inspector review. Ensure completed holding charts are readily available.	next compliance inspection

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: Sept. 16/19

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