

FOOD PREMISES INSPECTION FORM

Name of Premises: Boys and Girls Club of Fredericton
 Operator: _____
 Address: 67 Wyngate Dr. Fredericton

Licence #: 03-01664 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				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				Water (Quality and Quantity)			
1.3				3.6				7.3				11.1			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0 FOOD STORAGE				4.0 FOOD DISPLAY AND SERVICE				7.4				11.2			
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 CLEANING AND SANITIZING				12.0 LIGHTING AND VENTILATION			
Frozen Storage				Advance Preparation				Cleaning and Sanitizing				Lighting			
2.3				5.0 RECORD KEEPING AND RECALLS				8.1				12.1			
Refrigerated Storage (Temperature)				Record Keeping				Detergents and Chemical Use and Storage				12.2			
2.4				5.1				9.0 SANITARY FACILITIES				13.0 GENERAL			
Refrigerated Storage (Methods)				Recall of Food				Washroom(s)				Licence			
2.5				5.2				9.1				13.1			
Refrigerated Storage (Space)				Demonstrating Knowledge				Hand Washing Station(s)				13.2			
2.6				6.0 PERSONNEL				10.0				13.3			
Dry Storage				Employee Health				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
2.7				6.1				10.1							
Storage of Food for Staff				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.0 FOOD PREPARATION AND HANDLING				6.2											
Thawing Methods				6.3											
3.1															
Cooking Methods															
3.2															

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

Re-inspection Required: Yes No
 Date of Inspection: May 31 2019
 If Yes, Date: _____
 Inspected by: _____