

# FOOD PREMISES INSPECTION FORM

Name of Premises: Kingswood Express  
 Operator: Kingswood  
 Address: 445 Prospect St, Fredericton, NB

Licence #: 03-01170      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				<b>FOOD</b>	3.3			<input checked="" type="checkbox"/>	Holding Methods	7.0				<b>FOOD EQUIPMENT AND UTENSILS</b>	10.2					Walls (Construction and Maintenance)
1.1		<input checked="" type="checkbox"/>		Approved Source	3.4				Cooling Methods	7.1				Food Equipment (Design, Construction, Installation and Maintenance)	10.3					Ceilings (Constructions and Maintenance)
1.2				Purchasing and Receiving	3.5				Re-heating Methods	7.2			<input checked="" type="checkbox"/>	Food Contact Surfaces	11.0					<b>WATER SUPPLY AND WASTE DISPOSAL</b>
1.3				Acceptable Containers and Labeling	3.6				Handling Methods	7.3				Mechanical Dishwashing	11.1					Water (Quality and Quantity)
2.0				<b>FOOD STORAGE</b>	4.0				<b>FOOD DISPLAY AND SERVICE</b>	7.4				Manual Dishwashing	11.2					Sewage Disposal
2.1				Storage of Potentially Hazardous Foods	4.1				Display Methods	7.5				Eating Utensils and Dishes	11.3					Solid Waste Handling
2.2			<input checked="" type="checkbox"/>	Frozen Storage	4.2				Advance Preparation	8.0				<b>CLEANING AND SANITIZING</b>	12.0					<b>LIGHTING AND VENTILATION</b>
2.3				Refrigerated Storage (Temperature)	5.0				<b>RECORD KEEPING AND RECALLS</b>	8.1				Cleaning and Sanitizing	12.1					Lighting
2.4				Refrigerated Storage (Methods)	5.1				Record Keeping	8.2				Detergents and Chemical Use and Storage	12.2					Ventilation
2.5				Refrigerated Storage (Space)	5.2				Recall of Food	9.0				<b>SANITARY FACILITIES</b>	13.0					<b>GENERAL</b>
2.6				Dry Storage	6.0				<b>PERSONNEL</b>	9.1				Washroom(s)	13.1					Licence
2.7				Storage of Food for Staff	6.1				Demonstrating Knowledge	9.2				Hand Washing Station(s)	13.2					Rodent and Insect Control
3.0				<b>FOOD PREPARATION AND HANDLING</b>	6.2				Employee Health	10.0				<b>FLOORS, WALLS AND CEILINGS</b>	13.3					Other Infractions/Hazards
3.1				Thawing Methods	6.3				Personal Hygiene Practices	10.1				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 for Correction
				<i>Violations 2.2, 3.7, and 7.2 have been corrected</i>	

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Date of Inspection: <u>Jun 3, 18</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
	Date of Inspection:	If Yes, Date:	