

FOOD PREMISES INSPECTION FORM

Name of Premises: JPM Enterprises
 Operator: JPM Dairy Bar
 Address: Nashua Music Festival

Licence #: 03-01725 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		/		WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				11.0			
1.3		/		3.6		/		7.3	/			11.1			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.1			
Acceptable Containers and Labeling				Handling Methods				Manual Dishwashing				11.2			
Acceptable Containers and Labeling				Handling Methods				Eating Utensils and Dishes				11.3			
Acceptable Containers and Labeling				Handling Methods				Eating Utensils and Dishes				11.3			
2.0				4.0				7.4		/		LIGHTING AND VENTILATION			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				CLEANING AND SANITIZING				12.0			
2.1		/		4.1		/		8.1		/		12.1			
Storage of Potentially Hazardous Foods				Display Methods				Cleaning and Sanitizing				12.1			
2.2		/		4.2		/		8.2		/		12.2			
Frozen Storage				Advance Preparation				Detergents and Chemical Use and Storage				12.2			
2.3		/		5.0		/		9.0		/		GENERAL			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				9.0				13.0			
2.4		/		5.1		/		9.1		/		13.1			
Refrigerated Storage (Methods)				Record Keeping				Washroom(s)				13.1			
2.5		/		5.2		/		9.2		/		13.2			
Refrigerated Storage (Space)				Recall of Food				Hand Washing Station(s)				13.2			
2.6		/		6.0		/		10.0		/		13.3			
Dry Storage				PERSONNEL				10.0				13.3			
2.7		/		6.1		/		10.1		/		Floors (Construction and Maintenance)			
Storage of Food for Staff				Demonstrating Knowledge				Floors (Construction and Maintenance)				Floors (Construction and Maintenance)			
3.0				6.2		/		FLOORS, WALLS AND CEILINGS							
FOOD PREPARATION AND HANDLING				Employee Health				13.3							
3.1		/		6.3		/		Other Infractions/Hazards							
Thawing Methods				Personal Hygiene Practices				Other Infractions/Hazards							
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>No discrepancies during this inspection.</i>	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: 3 Aug 2018
 If Yes, Date: