

FOOD PREMISES INSPECTION FORM

Name of Premises: St George Elementary School #81219
 Operator: _____
 Address: 718th Brunswick St. St. George NB

Licence #: 02-00678
 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Other
 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			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				WATER SUPPLY AND WASTE DISPOSAL			
1.3			✓	3.6			✓	7.3			✓	11.1			✓
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)			
2.0				4.0				7.4			✓	11.2			✓
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Sewage Disposal			
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			✓	12.0			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				LIGHTING AND VENTILATION			
2.3		✓		5.0			✓	8.1			✓	12.1			✓
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Lighting			
2.4		✓		5.1			✓	8.2			✓	12.2			✓
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.5		✓		5.2			✓	9.0			✓	13.0			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				GENERAL			
2.6		✓		6.0				9.1			✓	13.1			✓
Dry Storage				PERSONNEL				Washroom(s)				Licence			
2.7		✓		6.1			✓	9.2			✓	13.2			✓
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
3.0				6.2			✓	10.0			✓	13.3			✓
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
3.1		✓		6.3			✓	10.1			✓				
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.2		✓		N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction

Green
 Light Yellow Dark Yellow
 Striped Red Red
 Date of Inspection: 17 Sept 19
 Re-inspection Required: Yes No
 If Yes, Date: _____