

## FOOD PREMISES INSPECTION FORM

Name of Establishment: CAMPBELL AMUSEMENTS  
 Operator: \_\_\_\_\_  
 Address: TRAVELLING AMUSEMENTS, NFB

Licence #: 05-00051 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			
<b>FOOD</b>				Holding Methods				<b>FOOD EQUIPMENT AND UTENSILS</b>				Walls (Construction and Maintenance)			
1.1		✓		3.4		✓		7.1		✓		10.3		✓	
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceiling (Constructions and Maintenance)			
1.2		✓		3.5		✓		7.2		✓		<b>WATER SUPPLY AND WASTE DISPOSAL</b>			
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				4.0				7.4		✓		11.2		✓	
<b>FOOD STORAGE</b>				<b>FOOD DISPLAY AND SERVICE</b>				Manual Dishwashing				Solid Waste Handling			
2.1		✓		4.1		✓		7.5		✓		11.3		✓	
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				<b>LIGHTING AND VENTILATION</b>			
2.2		✓		4.2		✓		8.0				12.0			
Frozen Storage				Advance Preparation				<b>CLEANING AND SANITIZING</b>				Lighting			
2.3		✓		5.0				8.1		✓		12.1		✓	
Refrigerated Storage (Temperature)				<b>RECORD KEEPING AND RECALLS</b>				Cleaning and Sanitizing				Ventilation			
2.4		✓		5.1		✓		8.2		✓		12.2		✓	
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				<b>GENERAL</b>			
2.5		✓		5.2		✓		9.0				13.0			
Refrigerated Storage (Space)				Recall of Food				<b>SANITARY FACILITIES</b>				Licence			
2.6		✓		6.0				9.1		✓		13.1		✓	
Dry Storage				<b>PERSONNEL</b>				Washroom(s)				Rodent and Insect Control			
2.7		✓		6.1		✓		9.2		✓		13.2		✓	
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Other Infractions/Hazards			
3.0				6.2		✓		10.0				13.3		✓	
<b>FOOD PREPARATION AND HANDLING</b>				Employee Health				<b>FLOORS, WALLS AND CEILINGS</b>							
3.1		✓		6.3		✓		10.1		✓					
Thawing Methods				Personal Hygiene Practices				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
2-6		✓		Cheese wrapped in the plastic was stored in the ice cube to have along side with drinks and ice scoop was stored in the same container.	Corrected immediately
				* Foods (ice drink) shall be protected from cross contamination and scoop kept out of the bin. (Midway Grill)	
8.1	✓			The floor of slushies jolly rancher was dirty with water & mud floor shall be kept clean & sanitary. (Slushies jolly rancher)	29 June 2019

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 Date of Inspection: 28 JUNE 2019  
 If Yes, Date: \_\_\_\_\_

Inspected by: \_\_\_\_\_  
 Inspector Signature: \_\_\_\_\_