

#087 P.009/011

10/30/2019 16:33

To: sussex

From:

FOOD PREMISES INSPECTION FORM

Name of Premises: St Stephen High School

Operator: _____

Address: 9372 Blez, Old Ridge

Licence #: 02-00546

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					Food Equipment (Design, Construction, Installation and Maintenance)					Ceilings (Constructions and Maintenance)				
1.2				3.5				7.2				11.0							
					Purchasing and Receiving					Food Contact Surfaces					WATER SUPPLY AND WASTE DISPOSAL				
1.3				3.6				7.3				11.1							
					Acceptable Containers and Labeling					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					Eating Utensils and Dishes					Solid Waste Handling				
2.2				4.2				8.0				12.0							
					Frozen Storage					CLEANING AND SANITIZING					LIGHTING AND VENTILATION				
2.3				5.0				8.1				12.1							
					Refrigerated Storage (Temperature)					Cleaning and Sanitizing					Lighting				
2.4				5.1				8.2				12.2							
					Refrigerated Storage (Methods)					Detergents and Chemical Use and Storage					Ventilation				
2.5				5.2				9.0				13.0							
					Refrigerated Storage (Space)					SANITARY FACILITIES					GENERAL				
2.6				6.0				9.1				13.1							
					Dry Storage					Washroom(s)					Licence				
2.7				6.1				9.2				13.2							
					Storage of Food for Staff					Hand Washing Station(s)					Pest and Insect Control				
3.0				6.2				10.0				13.3							
	FOOD PREPARATION AND HANDLING					PERSONNEL					FLOORS, WALLS AND CEILINGS					Other Infractions/Hazards			
3.1				6.3				10.1											
					Thawing Methods					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

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: 07/30/19
 If Yes, Date: _____

White - Office; Yellow - Operator; Blue - Copy for Posting