

FOOD PREMISES INSPECTION FORM

Name of Premises: J.M.H. School # 81375

License #:

07-00551

Operator: Compass Family Canada Ltd

Type:

- Class 3 Class 3 WH Class 4 Class 5
 PM TE Catering

Address: 128 Henderson Street

Additional Info:

- Routine Re-inspection New Licence Other
 Private Municipal

Pinardville, N.B.

Water Supply:



Item No.	N.O.	S	U	Remarks	Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U	Date for Correction
1.0	FOOD				3.3				7.0	FOOD EQUIPMENT AND UTENSILS			10.2				Walls (Construction and Maintenance)
1.1		<input checked="" type="checkbox"/>		Approved Source	3.4		<input checked="" type="checkbox"/>		7.1		<input checked="" type="checkbox"/>		10.3				Ceilings (Construction and Maintenance)
1.2		<input checked="" type="checkbox"/>		Purchasing and Receiving	3.5		<input checked="" type="checkbox"/>		7.2		<input checked="" type="checkbox"/>		11.0				WATER SUPPLY AND WASTE DISPOSAL
1.3		<input checked="" type="checkbox"/>		Acceptable Containers and Labeling	3.6		<input checked="" type="checkbox"/>		7.3		<input checked="" type="checkbox"/>		11.1				Water (Quality and Quantity)
2.0	FOOD STORAGE				4.0				7.4		<input checked="" type="checkbox"/>		11.2				Sewage Disposal
2.1		<input checked="" type="checkbox"/>		Storage of Potentially Hazardous Foods	4.1		<input checked="" type="checkbox"/>		7.5		<input checked="" type="checkbox"/>		11.3				Solid Waste Handling
2.2		<input checked="" type="checkbox"/>		Frozen Storage	4.2		<input checked="" type="checkbox"/>		8.0	CLEANING AND SANITIZING			12.0				LIGHTING AND VENTILATION
2.3		<input checked="" type="checkbox"/>		Refrigerated Storage (Temperature)	5.0				8.1		<input checked="" type="checkbox"/>		12.1				Lighting
2.4		<input checked="" type="checkbox"/>		Refrigerated Storage (Methods)	5.1		<input checked="" type="checkbox"/>		8.2		<input checked="" type="checkbox"/>		12.2				Ventilation
2.5		<input checked="" type="checkbox"/>		Refrigerated Storage (Space)	5.2		<input checked="" type="checkbox"/>		9.0	SANITARY FACILITIES			13.0				GENERAL
2.6		<input checked="" type="checkbox"/>		Dry Storage	6.0				9.1		<input checked="" type="checkbox"/>		13.1				License
2.7		<input checked="" type="checkbox"/>		Storage of Food for Staff	6.1		<input checked="" type="checkbox"/>		9.2		<input checked="" type="checkbox"/>		13.2				Rodent and Insect Control
3.0	FOOD PREPARATION AND HANDLING				6.2		<input checked="" type="checkbox"/>		10.0	FLOORS, WALLS AND CEILING			13.3				Other Infractions/Hazards
3.1		<input checked="" type="checkbox"/>		Thawing Methods	6.3		<input checked="" type="checkbox"/>		10.1		<input checked="" type="checkbox"/>						
3.2		<input checked="" type="checkbox"/>		Cooking Methods	6.3		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>						
Item No.	MI	MA	CR	Remarks	N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction												Date for Correction

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: 16/02/2011
 Re-inspection Required: Yes No
 If Yes, Date:

Write - Office; Yellow - Operator; Blue - Copy for Posting WH - With Handling; PM - Public Market; TE - Temporary Event