

FOOD PREMISES INSPECTION FORM



Name of Premises: Mr. Scadd's Dairy

Licence #: 02-02933

Operator: _____

Type: Class 3 Class 4 Class 5

Address: 316 Milltown Blvd, St. Stephen

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 (Construction 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
2.5	✓			Clean small bar fridge in front area.	2 weeks / ASAP
2.7	✓			Designate area in fridge for food for personal use. Keep food for personal use separate from food used in food premise	ASAP
13.3	✓			Store needs to be decluttered, remove anything that is no longer used, no longer works etc more organization needed.	6 months
10.1	✓			Repair hole in tile floor. Floors should be cleanable & non-absorbent	6 months

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 If Yes, Date: _____

Date of Inspection: July 26/19

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

Food Premises Standard Operational Procedures

Version 6.0 January 2019 Replaces Version 5.1

01/2019

#020 P.002/003

07/26/2019 16:02

To: sussex

From: