FOOD PREMISES INSPECTION FORM

Name of Premises: Operator: Address:				Novalyn's BAKery Novalyn's BAKery 130 Bishop Dr Fredericton, NB					Licence #: 03-01839 Type: Class 3 Class 4 Class 5 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection Water Supply: Private Municipal								Brunswick
Item	N.O.	S	U			Item	N.O.	S U		Item	N.O.	s U		Item No.	N.O.	s u	
No.		1	L.			No.	14.0.			No.			AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.0	FOOD		Τ	Approved	d Source	3.3			Holding Methods Cooling Methods	7.1	FOOD	EQUIPMENT	Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2	-	Purchasing and Receiving		3.5	<u> </u>	 	Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATER S	UPPLY AN	ID WASTE DISPOSAL		
1.3		+			le Containers and Labeling	3.6			Handling Methods	7.3			Mechanical Dishwashing	11.1			Water (Quality and Quantily)
2.0	FOOD	STOR	AGE	Acceptab	ne Containers and Labeling	4.0	FOOD	DISPLAY ANI		7.4			Manual Dishwashing	11.2			Sewage Disposal
2.1	1000	07010	TOL	Storage o	of Potentially Hazardous Foods	4.1	1000	DIOI ENTITALE	Display Methods	7.5			Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2	-	-	Frozen Storage		4.2		 	Advance Preparation	8.0	CLEANING AND SANITIZING		NITIZING	12.0	LIGHTING	AND VEN	ITILATION	
2.3			1-		ted Storage (Temperature)	5.0	RECOR	RD KEEPING	AND RECALLS	8.1			Cleaning and Sanitizing	12.1			Lighting
2.4					ted Storage (Methods)	5.1			Record Keeping	8.2			Detergents and Chemical Use and Storage	12.2			Ventilation
2.5		Refrigerated Storage (Space)		5.2			Recall of Food	9.0 SANITARY FACILITIES		13.0	13.0 GENERAL						
2.6		1		Dry Stora		6.0	PERSO	ONNEL		9.1			Washroom(s)	13.1			Licence
2.7					of Food for Staff	6.1			Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD	PREPARATION AND HANDLING			6.2			Employee Health	10.0	FLOOF	RS, WALLS A	IND CEILINGS	13.3			Other Infractions/Hazards	
3.1		Thawing Methods 6.3			Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)								
3.2				Cooking I	Viethods				N.O. – Not Observed; S – S	Satisfacto	ry; U – U	nsatisfactor	y; MI – Minor Infraction; MA – Major Infra	ction; CR	- Critical Inf	raction	
Item	, no.	544	Refer	GR	Previous D	isco	efa	cies	have been C	marks)	ect	ed.					
Green Light Yellow Dark Yellow Date of Inspection: If Yes, Date:																	