

## FOOD PREMISES INSPECTION FORM

Name of Premises: Circle K 2036  
 Operator: \_\_\_\_\_  
 Address: 1233 Loch Leonard Rd, Saint John

Licence #: 02-01772 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
<b>1.0</b>	<b>FOOD</b>			3.3				7.0	<b>FOOD EQUIPMENT AND UTENSILS</b>			10.2			
1.1			Approved Source	3.4				7.1				10.3			
1.2			Purchasing and Receiving	3.5				7.2				<b>11.0</b>	<b>WATER SUPPLY AND WASTE DISPOSAL</b>		
1.3			Acceptable Containers and Labeling	3.6				7.3				11.1			
<b>2.0</b>	<b>FOOD STORAGE</b>			<b>4.0</b>	<b>FOOD DISPLAY AND SERVICE</b>			7.4				11.2			
2.1			Storage of Potentially Hazardous Foods	4.1				7.5				11.3			
2.2			Frozen Storage	4.2				<b>8.0</b>	<b>CLEANING AND SANITIZING</b>			<b>12.0</b>	<b>LIGHTING AND VENTILATION</b>		
2.3			Refrigerated Storage (Temperature)	<b>5.0</b>	<b>RECORD KEEPING AND RECALLS</b>			8.1				12.1			
2.4			Refrigerated Storage (Methods)	5.1				8.2				12.2			
2.5			Refrigerated Storage (Space)	5.2				<b>9.0</b>	<b>SANITARY FACILITIES</b>			<b>13.0</b>	<b>GENERAL</b>		
2.6			Dry Storage	<b>6.0</b>	<b>PERSONNEL</b>			9.1				13.1			
2.7			Storage of Food for Staff	6.1				9.2				13.2			
<b>3.0</b>	<b>FOOD PREPARATION AND HANDLING</b>			6.2				<b>10.0</b>	<b>FLOORS, WALLS AND CEILINGS</b>			13.3			
3.1			Thawing Methods	6.3				10.1							
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: April 10/14  
 If Yes, Date: \_\_\_\_\_