

FOOD PREMISES INSPECTION FORM

Name of Premises: Sussex Bake Shop
 Operator: _____
 Address: 654 Main St. Sussex

Licence #: 02-02905 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	
1.0				FOOD	3.3	✓			Holding Methods	7.0				FOOD EQUIPMENT AND UTENSILS	10.2				Walls (Construction and Maintenance)
1.1		✓		Approved Source	3.4	✓			Cooling Methods	7.1		✓		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		✓		Ceilings (Constructions and Maintenance)
1.2		✓		Purchasing and Receiving	3.5	✓			Re-heating Methods	7.2		✓	✓	Food Contact Surfaces	11.0				WATER SUPPLY AND WASTE DISPOSAL
1.3			✓	Acceptable Containers and Labeling	3.6			✓	Handling Methods	7.3	✓			Mechanical Dishwashing	11.1				Water (Quality and Quantity)
2.0				FOOD STORAGE	4.0				FOOD DISPLAY AND SERVICE	7.4				Manual Dishwashing	11.2				Sewage Disposal
2.1		✓		Storage of Potentially Hazardous Foods	4.1	✓			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	12.0				LIGHTING AND VENTILATION
2.3		✓		Refrigerated Storage (Temperature)	5.0				RECORD KEEPING AND RECALLS	8.1			✓	Cleaning and Sanitizing	12.1				Lighting
2.4		✓		Refrigerated 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				GENERAL
2.6			✓	Dry Storage	6.0				PERSONNEL	9.1		✓		Washroom(s)	13.1				Licence
2.7	✓			Storage 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				FLOORS, WALLS AND CEILINGS	13.3			✓	Other Infractions/Hazards
3.1	✓			Thawing Methods	6.3			✓	Personal Hygiene Practices	10.1		✓		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
1.3	X			Baked beans must be labeled with date of prep.	Immediately
2.5	X			Fridge fans need to be cleaned.	Immediately
2.6	X			Scoops must be stored outside bins or handles out	corrected
2.6	X			Shortening must be stored or cut up in food grade container not cardboard.	Immediately
8.1	X			Quat test strips are required.	
10.2	X			Chipped wall needs to be painted	
7.2	X			Caulking needs to be replaced around wooden table. (ensure food grade)	↓

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date: _____
Date of Inspection: <u>Sept. 25 119</u>	