

FOOD PREMISES INSPECTION FORM

Name of Premises: Prigrove Mustangs
 Operator: 521 Woodster Rd Fredericton NB
 Address: 521 Woodster Rd Fredericton NB

License #: 03-20163 Type: Class 3 Class 4 Class 5
 Job: 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			7.0	FOOD EQUIPMENT AND UTENSILS			10.2				10.2			
1.1		<input checked="" type="checkbox"/>		7.1		<input checked="" type="checkbox"/>		10.3				10.3			
1.2		<input checked="" type="checkbox"/>		7.2		<input checked="" type="checkbox"/>		11.0				11.0			
1.3		<input checked="" type="checkbox"/>		7.3		<input checked="" type="checkbox"/>		11.1				11.1			
2.0	FOOD STORAGE			7.4		<input checked="" type="checkbox"/>		11.2				11.2			
2.1		<input checked="" type="checkbox"/>		7.5		<input checked="" type="checkbox"/>		11.3				11.3			
2.2		<input checked="" type="checkbox"/>		8.0	CLEANING AND SANITIZING			12.0				12.0			
2.3		<input checked="" type="checkbox"/>		8.1		<input checked="" type="checkbox"/>		12.1				12.1			
2.4		<input checked="" type="checkbox"/>		8.2		<input checked="" type="checkbox"/>		12.2				12.2			
2.5		<input checked="" type="checkbox"/>		9.0	SANITARY FACILITIES			13.0				13.0			
2.6		<input checked="" type="checkbox"/>		9.1		<input checked="" type="checkbox"/>		13.1				13.1			
2.7		<input checked="" type="checkbox"/>		9.2		<input checked="" type="checkbox"/>		13.2				13.2			
3.0	FOOD PREPARATION AND HANDLING			10.0	FLOORS, WALLS AND CEILINGS			13.3				13.3			
3.1		<input checked="" type="checkbox"/>		10.1		<input checked="" type="checkbox"/>									
3.2		<input checked="" type="checkbox"/>		10.1		<input checked="" type="checkbox"/>									

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
8.1	<input checked="" type="checkbox"/>			Wiping cloths used for wiping spills when not in use shall be kept in a separate sanitizing solution maintained at an appropriate concentration.	Corrected @ inspection
8.2	<input checked="" type="checkbox"/>			It is noted that spray & wipe use for paper napkins which are now being wiped cloth observed on prep table in back. Please ensure cloths not in use are kept in a sanitizing solution. Sanitizer 100 is absent - please record sanitizer daily. X test strips expired in 2017 need to be replaced.	Corrected @ inspection
				* Upper hand sanitizer for dining room table prep should be 100ppm. Do not increase concentration in kitchen for food prep areas.	

Green Dark Yellow
 Light Yellow Red
 Striped Red

Re-inspection Required: Yes No
 Date of Inspection: Jan 26/12 If Yes, Date: _____

Inspector Signature: _____