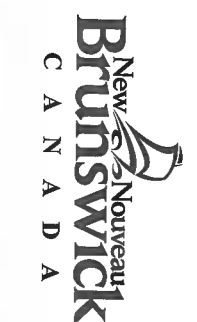


FOOD PREMISES INSPECTION FORM

Name of Premises: YMCA of Greater St. Louis Learning Center
Operator: 223 St. James St
Address: Saint John NBS

Licence #: 22-22111
Type: Class 3 Class 4 Class 5
Category: Routine Re-inspection New Licence
Water Supply: Private Municipal



Item No.	FOOD			Item No.	FOOD EQUIPMENT AND UTENSILS			Item No.	GENERAL		
	N.O.	S	U		N.O.	S	U		N.O.	S	U
1.0	FOOD			3.3				10.2			Walls (Construction and Maintenance)
1.1			Approved Source	3.4				10.3			Ceilings (Constructions and Maintenance)
1.2			Purchasing and Receiving	3.5				11.0			WATER SUPPLY AND WASTE DISPOSAL
1.3			Acceptable Containers and Labeling	3.6				11.1			Water (Quality and Quantity)
2.0	FOOD STORAGE			4.0				11.2			Sewage Disposal
2.1			Storage of Potentially Hazardous Foods	4.1				11.3			Solid Waste Handling
2.2			Frozen Storage	4.2				12.0			LIGHTING AND VENTILATION
2.3			Refrigerated Storage (Temperature)	5.0				12.1			Lighting
2.4			Refrigerated Storage (Methods)	5.1				12.2			Ventilation
2.5			Refrigerated Storage (Space)	5.2				13.0			GENERAL
2.6			Dry Storage	6.0				13.1			Licence
2.7			Storage of Food for Staff	6.1				13.2			Rodent and Insect Control
3.0	FOOD PREPARATION AND HANDLING			6.2				13.3			Other Infractions/Hazards
3.1			Thawing Methods	6.3							
3.2			Cooking Methods								
Item No.	MI	MA	CR	Remarks	N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction	Item No.					Date for Correction
4.1				violation 2.3 has been corrected (fridge unplugged & used for vegetables storage)							March 1, 2022
				cupboard interiors that are chipped & have exposed wood must be finished so that these areas are smooth, non absorbent & easy to clean (under sink & top cupboard)							

Green
 Light Yellow
 Striped Red
 Dark Yellow
 Red

Date of Inspection: April 23, 2021

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