

FOOD PREMISES INSPECTION FORM

Name of Premises: FHS E. & no. shops Cab
 Operator: _____
 Address: 300 Priestman St
Fredonicton NB

Licence #: 03-01832 Type: Class 3 Class 4 Class 5
 /: 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				3.3		✓		7.0				10.2		✓	
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1		✓		3.4		✓		7.1			X	10.3		✓	
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2		✓		3.5		✓		7.2		✓		WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3		✓		3.6		✓		7.3		✓		11.1		✓	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0				4.0				7.4		✓		11.2		✓	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1		✓		4.1		✓		7.5		✓		11.3		✓	
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				CLEANING AND SANITIZING			
2.2		✓		4.2		✓		8.0				LIGHTING AND VENTILATION			
Frozen Storage				Advance Preparation				Cleaning and Sanitizing				Lighting			
2.3		✓		5.0				8.1		✓		12.1		✓	
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Detergents and Chemical Use and Storage				Ventilation			
2.4		✓		5.1		✓		8.2		✓		12.2		✓	
Refrigerated Storage (Methods)				Record Keeping				SANITARY FACILITIES				GENERAL			
2.5		✓		5.2		✓		9.0				13.0			
Refrigerated Storage (Space)				Recall of Food				Washroom(s)				Licence			
2.6		X		6.0				9.1		✓		13.1		✓	
Dry Storage				PERSONNEL				Hand Washing Station(s)				Rodent and Insect Control			
2.7		✓		6.1		✓		9.2		✓		13.2		✓	
Storage of Food for Staff				Demonstrating Knowledge				FLOORS, WALLS AND CEILING				Other Infractions/Hazards			
3.0				6.2		✓		10.0				13.3		✓	
FOOD PREPARATION AND HANDLING				Employee Health				Floors (Construction and Maintenance)							
3.1		✓		6.3		✓		10.1							
Thawing Methods				Personal Hygiene Practices											
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
2.6	✓			Foods shall be stored to prevent cross contamination * scoops in side of bins	corrected @ inspection.
7.1				A non food contact equipment shall be constructed from materials that are easily cleaned & free from undesirable substance. * Bakers rack → very rusty needs to be replaced in fridge	next inspection

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Feb 20 / 2020 Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:	
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