

## Food Premises Inspection Report

<b>Name of Premise:</b> Millidge Ave Tot Spot Childcare  <b>Operator:</b> Gail Fournier  <b>Address:</b> 312 Millidgeville Avenue Saint John NB	<b>Licence #:</b> 02-02153  <b>Type:</b> Class/Classe 4  <b>Category:</b> Compliance  <b>Water Supply:</b> Municipal  <b>Date of Inspection:</b> March 9, 2022
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Item no.	Description	CDI	R
<b>1.0 FOOD</b>			
1.1	S Approved Source	<input type="checkbox"/>	<input type="checkbox"/>
1.2	S Purchasing and Receiving	<input type="checkbox"/>	<input type="checkbox"/>
1.3	S Acceptable Containers and Labeling	<input type="checkbox"/>	<input type="checkbox"/>
<b>2.0 FOOD STORAGE</b>			
2.1	S Storage of Potentially Hazardous Foods	<input type="checkbox"/>	<input type="checkbox"/>
2.2	S Frozen Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.3	U Refrigerated Storage (Temperature)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2.4	S Refrigerated Storage (Methods)	<input type="checkbox"/>	<input type="checkbox"/>
2.5	S Refrigerated Storage (Space)	<input type="checkbox"/>	<input type="checkbox"/>
2.6	S Dry Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.7	S Storage of Food for Staff	<input type="checkbox"/>	<input type="checkbox"/>
<b>3.0 FOOD PREPARATION AND HANDLING</b>			
3.1	N.O. Thawing Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.2	N.O. Cooking Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.3	S Holding Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.4	N.O. Cooling Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.5	N.O. Re-heating Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.6	N.O. Handling Methods	<input type="checkbox"/>	<input type="checkbox"/>
<b>4.0 FOOD DISPLAY AND SERVICE</b>			
4.1	S Display Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.2	S Advance Preparation	<input type="checkbox"/>	<input type="checkbox"/>
<b>5.0 RECORD KEEPING AND RECALLS</b>			
5.1	S Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>
5.2	S Recall of Food	<input type="checkbox"/>	<input type="checkbox"/>
<b>6.0 PERSONNEL</b>			
6.1	S Demonstrating Knowledge	<input type="checkbox"/>	<input type="checkbox"/>
6.2	S Employee Health	<input type="checkbox"/>	<input type="checkbox"/>
6.3	S Personal Hygiene Practices	<input type="checkbox"/>	<input type="checkbox"/>
<b>7.0 FOOD EQUIPMENT AND UTENSILS</b>			
7.1	S Food Equipment (Design, Construction, Installation and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
7.2	S Food Contact Surfaces	<input type="checkbox"/>	<input type="checkbox"/>
7.3	N.O. Mechanical Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.4	N.O. Manual Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>

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7.5	S	Eating Utensils and Dishes	<input type="checkbox"/>	<input type="checkbox"/>
<b>8.0 CLEANING AND SANITIZING</b>				
8.1	S	Cleaning and Sanitizing	<input type="checkbox"/>	<input type="checkbox"/>
8.2	S	Detergents and Chemical Use and Storage	<input type="checkbox"/>	<input type="checkbox"/>
<b>9.0 SANITARY FACILITIES</b>				
9.1	S	Washroom(s)	<input type="checkbox"/>	<input type="checkbox"/>
9.2	S	Hand Washing Station(s)	<input type="checkbox"/>	<input type="checkbox"/>
<b>10.0 FLOORS, WALLS AND CEILINGS</b>				
10.1	S	Floors (Construction and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
10.2	S	Walls (Construction and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
10.3	S	Ceilings (Constructions and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
<b>11.0 WATER SUPPLY AND WASTE DISPOSAL</b>				
11.1	S	Water (Quality and Quantity)	<input type="checkbox"/>	<input type="checkbox"/>
11.2	S	Sewage Disposal	<input type="checkbox"/>	<input type="checkbox"/>
11.3	S	Solid Waste Handling	<input type="checkbox"/>	<input type="checkbox"/>
<b>12.0 LIGHTING AND VENTILATION</b>				
12.1	S	Lighting	<input type="checkbox"/>	<input type="checkbox"/>
12.2	S	Ventilation	<input type="checkbox"/>	<input type="checkbox"/>
<b>13.0 GENERAL</b>				
13.1	S	Licence	<input type="checkbox"/>	<input type="checkbox"/>
13.2	S	Rodent and Insect Control	<input type="checkbox"/>	<input type="checkbox"/>
13.3	S	Other Infractions/Hazards	<input type="checkbox"/>	<input type="checkbox"/>

*N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Critical infraction, CDI - Corrected During Inspection, R - Repeated infraction*

OBSERVATIONS AND CORRECTIVE ACTIONS
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Item	MI /MA/ CR	Remarks	Date for Correction
2.3	MA	Refrigeration units must be able to maintain foods at 4°C (40°F) or less <b>Observations: Fridge was 8C at time of inspection</b> <b>Comment: Facility not currently using kitchen to prepare food, will renew license in case they wish to provide meals again</b> <b>Corrective Actions: Fridge temperature adjusted during inspection.</b>	Corrected

CLOSING COMMENTS
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**Rating color:** Green