

FOOD PREMISES INSPECTION FORM

Name of Premises: Monkeysakes Bakery
 Operator: III Regent St, Unit 3
 Address: Frederickton, NB

Licence #: 03-024716 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 |
|----------|-------------------------------|-------------------------------------|---|----------|------|---|---|----------|-----------------------------|-------------------------------------|---|
| 1.0 | FOOD | | | 3.3 | | | | 7.0 | FOOD EQUIPMENT AND UTENSILS | | |
| 1.1 | | <input checked="" type="checkbox"/> | | 3.4 | | | | 7.1 | | <input checked="" type="checkbox"/> | |
| 1.2 | | <input checked="" type="checkbox"/> | | 3.5 | | | | 7.2 | | <input checked="" type="checkbox"/> | |
| 1.3 | | <input checked="" type="checkbox"/> | | 3.6 | | | | 7.3 | | <input checked="" type="checkbox"/> | |
| 2.0 | FOOD STORAGE | | | 4.0 | | | | 7.4 | | <input checked="" type="checkbox"/> | |
| 2.1 | | <input checked="" type="checkbox"/> | | 4.1 | | | | 7.5 | | <input checked="" type="checkbox"/> | |
| 2.2 | | <input checked="" type="checkbox"/> | | 4.2 | | | | 8.0 | CLEANING AND SANITIZING | <input checked="" type="checkbox"/> | |
| 2.3 | | <input checked="" type="checkbox"/> | | 5.0 | | | | 8.1 | | <input checked="" type="checkbox"/> | |
| 2.4 | | <input checked="" type="checkbox"/> | | 5.1 | | | | 8.2 | | <input checked="" type="checkbox"/> | |
| 2.5 | | <input checked="" type="checkbox"/> | | 5.2 | | | | 9.0 | SANITARY FACILITIES | <input checked="" type="checkbox"/> | |
| 2.6 | | <input checked="" type="checkbox"/> | | 6.0 | | | | 9.1 | | <input checked="" type="checkbox"/> | |
| 2.7 | | <input checked="" type="checkbox"/> | | 6.1 | | | | 9.2 | | <input checked="" type="checkbox"/> | |
| 3.0 | FOOD PREPARATION AND HANDLING | | | 6.2 | | | | 10.0 | FLOORS, WALLS AND CEILINGS | <input checked="" type="checkbox"/> | |
| 3.1 | | <input checked="" type="checkbox"/> | | 6.3 | | | | 10.1 | | <input checked="" type="checkbox"/> | |
| 3.2 | | <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 |
|----------|-------------------------------------|----|----|---|----------------------|
| 2.3(C) | <input checked="" type="checkbox"/> | | | Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors | Immediately ongoing. |
| 8.1(B) | <input checked="" type="checkbox"/> | | | Food contact surfaces, equipment and utensils shall be kept clean and sanitary - Ensure all equipment is clean and sanitized before storing. | Corrected. |
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Green Dark Yellow No
 Light Yellow Red
 Striped Red

Re-inspection Required: Yes No
 Date of Inspection: March 3, 2021
 If Yes, Date: