FOOD PREMISES INSPECTION FORM

Name of Premises: Upper Miramichi Elementary School
Operator: Upper Miramichi Elementary
Address: 3460 Route 625 Boiestown

Licence #: 03-01347 NFP
Type: ☐ Class 3 ☒ Class 4 ☐ Class 5
Category: ☒ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection
Water Supply: ☒ Private ☐ Municipal

New Nouveau Brunswick

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				3.3	—			Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS				10.2		—		Walls (Construction and Maintenance)
1.1		—		Approved Source	3.4	—			Cooling Methods	7.1		—		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		—		Ceilings (Constructions and Maintenance)
1.2	—			Purchasing and Receiving	3.5	—			Re-heating Methods	7.2		—		Food Contact Surfaces	11.0	WATER SUPPLY AND WASTE DISPOSAL			
1.3		—		Acceptable Containers and Labeling	3.6	—			Handling Methods	7.3		—		Mechanical Dishwashing	11.1		—		Water (Quality and Quantity)
2.0	FOOD STORAGE				4.0	FOOD DISPLAY AND SERVICE				7.4		—		Manual Dishwashing	11.2		—		Sewage Disposal
2.1		—		Storage of Potentially Hazardous Foods	4.1	—			Display Methods	7.5		—		Eating Utensils and Dishes	11.3		—		Solid Waste Handling
2.2		—		Frozen Storage	4.2	—			Advance Preparation	8.0	CLEANING AND SANITIZING				12.0	LIGHTING AND VENTILATION			
2.3		—		Refrigerated Storage (Temperature)	5.0	RECORD KEEPING AND RECALLS				8.1		—		Cleaning and Sanitizing	12.1		—		Lighting
2.4		—		Refrigerated Storage (Methods)	5.1	—			Record Keeping	8.2		—		Detergents and Chemical Use and Storage	12.2		—		Ventilation
2.5		—		Refrigerated Storage (Space)	5.2	—			Recall of Food	9.0	SANITARY FACILITIES				13.0	GENERAL			
2.6		—		Dry Storage	6.0	PERSONNEL				9.1		—		Washroom(s)	13.1		—		Licence
2.7		—		Storage of Food for Staff	6.1		—		Demonstrating Knowledge	9.2		—		Hand Washing Station(s)	13.2		—		Rodent and Insect Control
3.0	FOOD PREPARATION AND HANDLING				6.2		—		Employee Health	10.0	FLOORS, WALLS AND CEILINGS				13.3		—		Other Infractions/Hazards
3.1	—			Thawing Methods	6.3		—		Personal Hygiene Practices	10.1		—		Floors (Construction and Maintenance)					
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

☒ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

Dec 9, 2019
Date of Inspection:

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

White – Office; Yellow – Operator; Blue – Copy for Posting

03/2012