

FOOD PREMISES INSPECTION FORM



Name of Premises: Salisbury Big Stop
 Operator: J. P. LAJOIE & SONS
 Address: 2966 FREDERICTON ROAD
SALISBURY

Licence #: 01-00886
 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Other
 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		✓		10.3		✓	
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2	✓			3.5	✓			7.2		✓		11.0			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				WATER SUPPLY AND WASTE DISPOSAL			
1.3		✓		3.6		✓		7.3		✓		11.1		✓	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)			
2.0				4.0				7.4	✓			11.2		✓	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Sewage Disposal			
2.1		✓		4.1		✓		7.5		✓		11.3		✓	
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.2		✓		4.2	✓			8.0				12.0		✓	
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				LIGHTING AND VENTILATION			
2.3			✓	5.0				8.1			✓	12.1		✓	
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Lighting			
2.4		✓		5.1	✓			8.2		✓		12.2		✓	
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.5		✓		5.2	✓			9.0				13.0			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				GENERAL			
2.6		✓		6.0				9.1		✓		13.1		✓	
Dry Storage				PERSONNEL				Washroom(s)				Licence			
2.7	✓			6.1		✓		9.2		✓		13.2		✓	
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
3.0				6.2		✓		10.0				13.3		✓	
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
3.1	✓			6.3		✓		10.1		✓					
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.2		✓		N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction
2.3		X		DESSERT DISPLAY FRIDGE RANGES BETWEEN 6 AND 7°C. ADJUST, FIX OR SERVICE TO ENSURE OPERATION AT NO MORE THAN 4°C.	CORRECTED.
3.3		X		BURGER HOT HOLD - BOTTOM CONTAINER NEEDS MORE WATER TO MAINTAIN BURGERS AT A MINIMUM OF 60°C. CURRENT TEMP IS 56-57°C. RE-CHECKED AT 71°C AFTER WATER WAS ADDED	CORRECTED.
8.1	X			SEVERAL ITEMS TO WIPE - BAKERY BINS, BAKERY HAND SINK TAP, AROUND HANDLES OF WALK-IN COOLERS, SIDE OF PIE COOLER.	CORRECTED.
7.1		X		ONE DEEP FRY BASKET REMOVED FROM SERVICE DUE TO BREAKAGE.	CORRECTED.

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: FEB. 3 / 2020
 If Yes, Date:

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