

## FOOD PREMISES INSPECTION FORM

Name of Premises: UWB CHILDREN'S CENTRE  
 Operator: [Signature]  
 Address: MARSHALL D'AURAY HALL, UWB, PM 215  
10 MACKAY DR, FREDERICTON

Licence #: 03-01272 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		Item No.	N.O.	S	U	
1.0				<b>FOOD</b>	3.3				Holding Methods	7.0				<b>FOOD EQUIPMENT AND UTENSILS</b>	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	<b>11.0 WATER SUPPLY AND WASTE DISPOSAL</b>				
1.3		✓		Acceptable Containers and Labeling	3.6				Handling Methods	7.3		✓		Mechanical Dishwashing	11.1				Water (Quality and Quantity)
2.0				<b>FOOD STORAGE</b>	4.0				<b>FOOD DISPLAY AND SERVICE</b>	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				<b>CLEANING AND SANITIZING</b>	<b>12.0 LIGHTING AND VENTILATION</b>				
2.3			✓	Refrigerated Storage (Temperature)	5.0				<b>RECORD KEEPING AND RECALLS</b>	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				<b>SANITARY FACILITIES</b>	<b>13.0 GENERAL</b>				
2.6		✓		Dry Storage	6.0				<b>PERSONNEL</b>	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				<b>FOOD PREPARATION AND HANDLING</b>	6.2				Employee Health	10.0				<b>FLOORS, WALLS AND CEILINGS</b>	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
2.3	✓			Thermometers are required in refrigerators. Thermometer provided in refrigeration unit is not working properly. Replace Refrigeration temperatures must be checked and recorded at least 2 times daily. Current log shows temperature checked once per day.	Next routine inspection
2.3	✓				Next routine 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	Date of Inspection: <u>March 13, 2020</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date: _____	Received by: <u>[Signature]</u>	Inspector Signature: <u>[Signature]</u>
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