

# FOOD PREMISES INSPECTION FORM

Name of Premises: Northampton Fish Farms  
 Operator: \_\_\_\_\_  
 Address: 3130 Route 105, Northampton

Licence #: 31-00407 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	FOOD			3.3				7.0				10.2			
1.1	Approved Source			3.4				7.1				10.3			
1.2	Purchasing and Receiving			3.5				7.2				11.0			
1.3	Acceptable Containers and Labeling			3.6				7.3				11.1			
2.0	FOOD STORAGE			4.0				7.4				11.2			
2.1	Storage of Potentially Hazardous Foods			4.1				7.5				11.3			
2.2	Frozen Storage			4.2				8.0				12.0			
2.3	Refrigerated Storage (Temperature)			5.0				8.1				12.1			
2.4	Refrigerated Storage (Methods)			5.1				8.2				12.2			
2.5	Refrigerated Storage (Space)			5.2				9.0				13.0			
2.6	Dry Storage			6.0				9.1				13.1			
2.7	Storage of Food for Staff			6.1				9.2				13.2			
3.0	FOOD PREPARATION AND HANDLING			6.2				10.0				13.3			
3.1	Thawing Methods			6.3				10.1							
3.2	Cooking Methods														

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction

Remarks

Date for Correction

10.1 ✓ Floors must be smooth, impervious and easily cleanable. Bare cement floors at time of inspection. Seal, paint or otherwise provide floor covering to allow appropriate cleaning + sanitizing.

Next routine inspection

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Striped Red	<input type="checkbox"/> Dark Yellow <input type="checkbox"/> Red	August 25, 2020 Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:
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