

FOOD PREMISES INSPECTION FORM



Name of Premises: Debs Diner

Licence #: 02-63221

Operator: _____

Type: Class 3 Class 4 Class 5

Address: 4105 Lech Boulevard, Saint John

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	FOOD			3.3			<input checked="" type="checkbox"/>	7.0	FOOD EQUIPMENT AND UTENSILS			10.2			
1.1		<input checked="" type="checkbox"/>		3.4				7.1		<input checked="" type="checkbox"/>		10.3			
1.2		<input checked="" type="checkbox"/>		3.5				7.2		<input checked="" type="checkbox"/>		11.0			
1.3		<input checked="" type="checkbox"/>		3.6				7.3		<input checked="" type="checkbox"/>		11.1			
2.0	FOOD STORAGE			4.0				7.4		<input checked="" type="checkbox"/>		11.2			
2.1		<input checked="" type="checkbox"/>		4.1				8.0	CLEANING AND SANITIZING			11.3			
2.2		<input checked="" type="checkbox"/>		4.2				8.1		<input checked="" type="checkbox"/>		12.0			
2.3		<input checked="" type="checkbox"/>		5.0				8.2		<input checked="" type="checkbox"/>		12.1			
2.4		<input checked="" type="checkbox"/>		5.1				9.0	SANITARY FACILITIES			12.2			
2.5		<input checked="" type="checkbox"/>		5.2				9.1		<input checked="" type="checkbox"/>		13.0			
2.6		<input checked="" type="checkbox"/>		6.0				9.2		<input checked="" type="checkbox"/>		13.1			
2.7		<input checked="" type="checkbox"/>		6.1				10.0	FLOORS, WALLS AND CEILINGS			13.2			
3.0	FOOD PREPARATION AND HANDLING			6.2				10.1		<input checked="" type="checkbox"/>		13.3			
3.1		<input checked="" type="checkbox"/>		6.3											
3.2		<input checked="" type="checkbox"/>													
3.3															
2.3		<input checked="" type="checkbox"/>													
1.3		<input checked="" type="checkbox"/>													
11.1		<input checked="" type="checkbox"/>													

Remarks: Potentially hazardous foods such as rice and shrimp must be held at 60°C or higher once cooked. High bacterial growth can occur below 60°C and above 4°C.

Keep fridge temperature log up to date

Label sandwiches with a date of preparation.

Provide a new bacteriological water test result.

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Striped Red	<input type="checkbox"/> Dark Yellow <input type="checkbox"/> Red	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Date of Inspection: <u>March 18, 2021</u>	If Yes, Date: _____
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Write - Office; Yellow - Operator; Blue - Copy for Posting

Food Premises Standard Operational Procedures

Version 6.0 January 2019 Replaces Version 5.1