

FOOD PREMISES INSPECTION FORM

Name of Premises: The PCS Antechopkers on Main St.
 Operator: _____
 Address: 121 Main St, Fredericton

License #: 03-02120 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	FOOD EQUIPMENT AND UTENSILS			10.2			
1.1		<input checked="" type="checkbox"/>		3.4				7.1	Food Equipment (Design, Construction, Installation and Maintenance)			10.3			
1.2				3.5				7.2	Food Contact Surfaces			11.0			
1.3				3.6				7.3	Mechanical Dishwashing			11.1			
2.0	FOOD STORAGE			4.0				7.4	Manual Dishwashing			11.2			
2.1				4.1				7.5	Eating Utensils and Dishes			11.3			
2.2				4.2				8.0	CLEANING AND SANITIZING			12.0			
2.3				5.0				8.1	Cleaning and Sanitizing			12.1			
2.4				5.1				8.2	Detergents and Chemical Use and Storage			12.2			
2.5				5.2				9.0	SANITARY FACILITIES			13.0			
2.6				6.0				9.1	Washroom(s)			13.1			
2.7				6.1				9.2	Hand Washing Station(s)			13.2			
3.0	FOOD PREPARATION AND HANDLING			6.2				10.0	FLOORS, WALLS AND CEILINGS			13.3			
3.1				6.3				10.1	Floors (Construction and Maintenance)						
3.2															

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
5.2			<input checked="" type="checkbox"/>	Sanitizers must be checked for appropriate strength daily. Recommend sanitizer log be used to confirm strength & that sanitizers have been checked (Dishwasher sanitizing time is 180° for 15 secs)	corrected

Green Dark Yellow
 Light Yellow Red
 Striped Red

Re-inspection Required: Yes No
 If Yes, Date: _____

Date of Inspection: Oct 9, 2020
 Received by: _____

Inspector Signature: _____