

FOOD PREMISES INSPECTION FORM



Name of Premises: Fredericton Christian Academy Licence #: 03-01759
 Operator: 778 Macnab Ave Fredericton Type: Class 3 Class 4 Class 5
 Address: 778 Macnab Ave Fredericton Category: Routine Re-inspection New Licence Other
 Water Supply: Private Municipal

| Item No. | N.O. | S | U | Item No. | Description | N.O. | S | U | Item No. | N.O. | S | U | Item No. | N.O. | S | U | | |
|--|-------------------------------|----|----|----------|--|------|---|---|----------|-----------------------------|---|---|----------|---------------------------------|---|---|------|--|
| 1.0 | FOOD | | | 3.3 | Holding Methods | | | | 7.0 | FOOD EQUIPMENT AND UTENSILS | | | 10.2 | | | | 10.2 | Walls (Construction and Maintenance) |
| 1.1 | | | | 3.4 | Cooling Methods | | | | 7.1 | | | | 10.3 | | | | 10.3 | Ceilings (Constructions and Maintenance) |
| 1.2 | | | | 3.5 | Re-heating Methods | | | | 7.2 | | | | 11.0 | WATER SUPPLY AND WASTE DISPOSAL | | | | |
| 1.3 | | | | 3.6 | Handling Methods | | | | 7.3 | | | | 11.1 | | | | 11.1 | Water (Quality and Quantity) |
| 2.0 | FOOD STORAGE | | | 4.0 | FOOD DISPLAY AND SERVICE | | | | 7.4 | | | | 11.2 | | | | 11.2 | Sewage Disposal |
| 2.1 | | | | 4.1 | Storage of Potentially Hazardous Foods | | | | 7.5 | | | | 11.3 | | | | 11.3 | Solid Waste Handling |
| 2.2 | | | | 4.2 | Frozen Storage | | | | 8.0 | CLEANING AND SANITIZING | | | 12.0 | LIGHTING AND VENTILATION | | | | |
| 2.3 | | | | 5.0 | Refrigerated Storage (Temperature) | | | | 8.1 | | | | 12.1 | | | | 12.1 | Lighting |
| 2.4 | | | | 5.1 | Refrigerated Storage (Methods) | | | | 8.2 | | | | 12.2 | | | | 12.2 | Ventilation |
| 2.5 | | | | 5.2 | Refrigerated Storage (Space) | | | | 9.0 | SANITARY FACILITIES | | | 13.0 | GENERAL | | | | |
| 2.6 | | | | 6.0 | Dry Storage | | | | 9.1 | | | | 13.1 | | | | 13.1 | Licence |
| 2.7 | | | | 6.1 | Storage of Food for Staff | | | | 9.2 | | | | 13.2 | | | | 13.2 | Rodent and Insect Control |
| 3.0 | FOOD PREPARATION AND HANDLING | | | 6.2 | | | | | 10.0 | FLOORS, WALLS AND CEILINGS | | | 13.3 | | | | 13.3 | Other Infractions/Hazards |
| 3.1 | | | | 6.3 | Thawing Methods | | | | 10.1 | | | | | | | | | |
| 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 | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |

Received by: _____ **Signature:** _____
Date of Inspection: 9 Sep 2020
Re-inspection Required: Yes No
 If Yes, Date: _____

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

Food Premises Standard Operational Procedures Version 6.0 January 2019 Replaces Version 5.1 01/2019