

FOOD PREMISES INSPECTION FORM

Name of Premise: Potato World
 Operator: _____
 Address: 385 Centreville Rd.
Centreville, NB

License #: 32-00262 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 | | | | 7.0 | | | | 10.2 | | | |
| 1.1 | | <input checked="" type="checkbox"/> | | Approved Sources | | <input checked="" type="checkbox"/> | | 7.1 | | <input checked="" type="checkbox"/> | | 10.5 | | | |
| 1.2 | | <input checked="" type="checkbox"/> | | Purchasing and Receiving | | <input checked="" type="checkbox"/> | | 7.2 | | <input checked="" type="checkbox"/> | | 11.0 | | | |
| 1.3 | | <input checked="" type="checkbox"/> | | Acceptable Containers and Labeling | | <input checked="" type="checkbox"/> | | 7.3 | | <input checked="" type="checkbox"/> | | 11.1 | | | |
| 2.0 | | | | FOOD STORAGE | | | | 7.4 | | <input checked="" type="checkbox"/> | | 11.2 | | | |
| 2.1 | | <input checked="" type="checkbox"/> | | Storage of Potentially Hazardous Foods | | <input checked="" type="checkbox"/> | | 7.5 | | <input checked="" type="checkbox"/> | | 11.3 | | | |
| 2.2 | | <input checked="" type="checkbox"/> | | Frozen Storage | | <input checked="" type="checkbox"/> | | 8.0 | | <input checked="" type="checkbox"/> | | 12.0 | | | |
| 2.3 | | <input checked="" type="checkbox"/> | | Refrigerated Storage (Temperature) | | <input checked="" type="checkbox"/> | | 8.1 | | <input checked="" type="checkbox"/> | | 12.1 | | | |
| 2.4 | | <input checked="" type="checkbox"/> | | Refrigerated Storage (Methods) | | <input checked="" type="checkbox"/> | | 8.2 | | <input checked="" type="checkbox"/> | | 12.2 | | | |
| 2.5 | | <input checked="" type="checkbox"/> | | Refrigerated Storage (Spacing) | | <input checked="" type="checkbox"/> | | 9.0 | | <input checked="" type="checkbox"/> | | 13.0 | | | |
| 2.6 | | <input checked="" type="checkbox"/> | | Dry Storage | | <input checked="" type="checkbox"/> | | 9.1 | | <input checked="" type="checkbox"/> | | 13.1 | | | |
| 2.7 | | <input checked="" type="checkbox"/> | | Storage of Food for Staff | | <input checked="" type="checkbox"/> | | 9.2 | | <input checked="" type="checkbox"/> | | 13.2 | | | |
| 3.0 | | | | FOOD PREPARATION AND HANDLING | | | | 10.0 | | <input checked="" type="checkbox"/> | | 13.3 | | | |
| 3.1 | | <input checked="" type="checkbox"/> | | Thawing Methods | | <input checked="" type="checkbox"/> | | 10.1 | | <input checked="" type="checkbox"/> | | | | | |
| 3.2 | | <input checked="" type="checkbox"/> | | Cooking Methods | | <input checked="" type="checkbox"/> | | 10.2 | | <input checked="" type="checkbox"/> | | | | | |
| | | | | 4.0 | | | | FOOD EQUIPMENT AND UTENSILS | | | | | | | |
| | | | | 4.1 | | | | Food Equipment (Design, Construction, Installation and Maintenance) | | | | | | | |
| | | | | 4.2 | | | | Food Contact Surfaces | | | | | | | |
| | | | | 4.3 | | | | Mechanical Dishwashing | | | | | | | |
| | | | | 4.4 | | | | Manual Dishwashing | | | | | | | |
| | | | | 4.5 | | | | Eating Utensils and Dishes | | | | | | | |
| | | | | 4.6 | | | | ADVANCE PREPARATION | | | | | | | |
| | | | | 4.7 | | | | Display Methods | | | | | | | |
| | | | | 4.8 | | | | Advance Preparation | | | | | | | |
| | | | | 5.0 | | | | RECORD KEEPING AND RECORDS | | | | | | | |
| | | | | 5.1 | | | | Record Keeping | | | | | | | |
| | | | | 5.2 | | | | Recall of Food | | | | | | | |
| | | | | 6.0 | | | | PERSONNEL | | | | | | | |
| | | | | 6.1 | | | | Demonstrating Knowledge | | | | | | | |
| | | | | 6.2 | | | | Employee Health | | | | | | | |
| | | | | 6.3 | | | | Personal Hygiene Practices | | | | | | | |
| | | | | 7.0 | | | | SANITARY FACILITIES | | | | | | | |
| | | | | 7.1 | | | | Washrooms | | | | | | | |
| | | | | 7.2 | | | | Hand Washing Station(s) | | | | | | | |
| | | | | 8.0 | | | | FLOORS, WALLS AND CEILING | | | | | | | |
| | | | | 8.1 | | | | Floors (Construction and Maintenance) | | | | | | | |
| | | | | 10.0 | | | | GENERAL | | | | | | | |
| | | | | 10.1 | | | | License | | | | | | | |
| | | | | 10.2 | | | | Rodent and Insect Control | | | | | | | |
| | | | | 10.3 | | | | Other Infractions/Hazards | | | | | | | |

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

| Item No. | M | MA | CR | Remarks | Date for Correction |
|----------|---|----|----|---------------|---------------------|
| | | | | NO violations | |
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Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: Aug 13 19

Re-inspection Required: Yes No

If Yes, Date: _____

White - Office, Yellow - Operator, Blue - Copy for Posting