

FOOD PREMISES INSPECTION FORM

Name of Premises: Fredericton Convention Center
 Operator: _____
 Address: 640 Queen St
Fredericton, NB

Licence #: 03-01404 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				3.3				7.0				10.2			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1		/		3.4		/		7.1		/		10.3		/	
		/		Approved Source				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2				3.5		/		7.2		/		11.0 WATER SUPPLY AND WASTE DISPOSAL			
				Purchasing and Receiving				Food Contact Surfaces				Water (Quality and Quantity)			
1.3		X		3.6		/		7.3		/		11.1		/	
		X		Acceptable Containers and Labeling				Mechanical Dishwashing				Sewage Disposal			
2.0				4.0				7.4		/		11.2		/	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1		/		4.1		/		7.5		/		11.3		/	
		/		Storage of Potentially Hazardous Foods				Eating Utensils and Dishes				12.0 LIGHTING AND VENTILATION			
2.2		X		4.2		/		8.0				12.1		/	
		X		Frozen Storage				CLEANING AND SANITIZING				Lighting			
2.3		/		5.0				8.1			X	12.2		/	
		/		Refrigerated Storage (Temperature)				Detergents and Chemical Use and Storage				Ventilation			
2.4		/		5.1		/		8.2		/		13.0 GENERAL			
		/		Refrigerated Storage (Methods)				Recall of Food				Licence			
2.5		/		5.2		/		9.0				13.1		/	
		/		Refrigerated Storage (Space)				SANITARY FACILITIES				Rodent and Insect Control			
2.6		/		6.0				9.1		/		13.2		/	
		/		PERSONNEL				Washroom(s)				Other Infractions/Hazards			
2.7		/		6.1		/		9.2			X	13.3		/	
		/		Storage of Food for Staff				Hand Washing Station(s)							
3.0				6.2		/		10.0				FLOORS, WALLS AND CEILINGS			
FOOD PREPARATION AND HANDLING				Employee Health				Floors (Construction and Maintenance)							
3.1		/		6.3		/		10.1		/					
		/		Thawing Methods				Personal Hygiene Practices							
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
1.3	X			Broken or cracked containers must not be used to store foods	On going
2.2	X			Foods stored in freezer must be stored in a manner to prevent cross-contamination. Fiddleheads were uncovered.	Corrected -
8.1	X			Floors walls and ceilings shall be clean and sanitary, Floor in coffee area requires attention.	Immediately
9.2	X			Hand wash station, need to be clean and sanitary, Hand wash stations through kitchen require cleaning.	Immediately

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	30 Oct 2019 Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:
--	------------------------------------	--