

FOOD PREMISES INSPECTION FORM

Name of Premises: St. Anne's Court
 Operator: St. Anne's Court
 Address: 81 Duncan Lane, Fredericton, NB

License #: B3-00875 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		<input checked="" type="checkbox"/>		7.1				10.3		<input checked="" type="checkbox"/>	
1.2		<input checked="" type="checkbox"/>		3.5		<input checked="" type="checkbox"/>		7.2				11.0		<input checked="" type="checkbox"/>	
1.3		<input checked="" type="checkbox"/>		3.6		<input checked="" type="checkbox"/>		7.3				11.1		<input checked="" type="checkbox"/>	
2.0	FOOD STORAGE			4.0				7.4				11.2		<input checked="" type="checkbox"/>	
2.1		<input checked="" type="checkbox"/>		4.1		<input checked="" type="checkbox"/>		7.5				11.3		<input checked="" type="checkbox"/>	
2.2		<input checked="" type="checkbox"/>		4.2		<input checked="" type="checkbox"/>		8.0				12.0		<input checked="" type="checkbox"/>	
2.3		<input checked="" type="checkbox"/>		5.0		<input checked="" type="checkbox"/>		8.1				12.1		<input checked="" type="checkbox"/>	
2.4		<input checked="" type="checkbox"/>		5.1		<input checked="" type="checkbox"/>		8.2				12.2		<input checked="" type="checkbox"/>	
2.5		<input checked="" type="checkbox"/>		5.2		<input checked="" type="checkbox"/>		9.0				13.0		<input checked="" type="checkbox"/>	
2.6		<input checked="" type="checkbox"/>		6.0				9.1				13.1		<input checked="" type="checkbox"/>	
3.0	FOOD PREPARATION AND HANDLING			6.1		<input checked="" type="checkbox"/>		9.2				13.2		<input checked="" type="checkbox"/>	
3.1		<input checked="" type="checkbox"/>		6.2		<input checked="" type="checkbox"/>		10.0				13.3		<input checked="" type="checkbox"/>	
3.2		<input checked="" type="checkbox"/>		6.3		<input checked="" type="checkbox"/>		10.1							

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
7.3 (A)	<input checked="" type="checkbox"/>			IF a high temperature dishwasher is used, the sanitizing water temperature shall reach 82°C (180°F) - Dishwasher took 6 attempts to achieve 180°F. Service is required. - Floors shall be kept clean and sanitary - Floors in hard to reach areas requires attention. Wiping cloths used for wiping food spills shall be routinely cleaned and when not in use, kept in separate sanitizing solution.	Next routine inspection
8.1 (C)	<input checked="" type="checkbox"/>				
8.1 (D)	<input checked="" type="checkbox"/>				

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: Feb 19, 2021
 If Yes, Date: _____

Inspector Signature: _____