FOOD PREMISES INSPECTION FORM

Name of Premises: fusion express # 2

Operator: 669614 NB Inc/fusion express 2

Address: 239 Baltama st. ~~[illegible]~~ Dieppe

Licence #: 01-03155

Type: ☐ Class 3 ☐ Class 3 WH ☑ Class 4 ☐ Class 5

Additional Info: ☐ PM ☐ TE ☐ Catering

Category: ☑ Routine ☐ Re-inspection ☑ New Licence ☐ Other

Water Supply: ☐ Private ☑ Municipal

New Nouveau Brunswick CANADA

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		✓		Holding Methods	**7.0**	**FOOD EQUIPMENT AND UTENSILS**				10.2		✓		Walls (Construction and Maintenance)
1.1		✓		Approved Source	3.4		✓		Cooling Methods	7.1		✓		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		✓		Ceilings (Constructions and Maintenance)
1.2		✓		Purchasing and Receiving	3.5		✓		Re-heating Methods	7.2		✓		Food Contact Surfaces	**11.0**	**WATER SUPPLY AND WASTE DISPOSAL**			
1.3		✓		Acceptable Containers and Labeling	3.6		✓		Handling Methods	7.3	✓			Mechanical Dishwashing	11.1		✓		Water (Quality and Quantity)
2.0	**FOOD STORAGE**				**4.0**	**FOOD DISPLAY AND SERVICE**				7.4		✓		Manual Dishwashing	11.2		✓		Sewage Disposal
2.1		✓		Storage of Potentially Hazardous Foods	4.1		✓		Display Methods	7.5		✓		Eating Utensils and Dishes	11.3		✓		Solid Waste Handling
2.2		✓		Frozen Storage	4.2		✓		Advance Preparation	**8.0**	**CLEANING AND SANITIZING**				**12.0**	**LIGHTING AND VENTILATION**			
2.3		✓		Refrigerated Storage (Temperature)	**5.0**	**RECORD KEEPING AND RECALLS**				8.1		✓		Cleaning and Sanitizing	12.1		✓		Lighting
2.4		✓		Refrigerated Storage (Methods)	5.1				Record Keeping	8.2		✓		Detergents and Chemical Use and Storage	12.2		✓		Ventilation
2.5		✓		Refrigerated Storage (Space)	5.2				Recall of Food	**9.0**	**SANITARY FACILITIES**				**13.0**	**GENERAL**			
2.6		✓		Dry Storage	**6.0**	**PERSONNEL**				9.1		✓		Washroom(s)	13.1		✓		Licence
2.7		✓		Storage of Food for Staff	6.1		✓		Demonstrating Knowledge	9.2		✓		Hand Washing Station(s)	13.2		✓		Rodent and Insect Control
3.0	**FOOD PREPARATION AND HANDLING**				6.2		✓		Employee Health	**10.0**	**FLOORS, WALLS AND CEILINGS**				13.3		✓		Other Infractions/Hazards
3.1		✓		Thawing Methods	6.3		✓		Personal Hygiene Practices	10.1				Floors (Construction and Maintenance)					
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

☑ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

31 aug 2021
Date of Inspection:

Re-inspection Required: ☐ Yes ☑ No

If Yes, Date:

Received by:

Inspector Signature:

White – Office; Yellow – Operator; Blue – Copy for Posting WH - With Handling; PM - Public Market; TE - Temporary Event

01/2019