FOOD PREMISES INSPECTION FORM

Name of Premises: Decadence Fine Baked Goods
Operator:
Address: 817 Route 101, Nackawick NB

Licence #: 03-01581 **Type:** ☐ Class 3 ☐ Class 4 ☒ Class 5
Category: ☒ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection
Water Supply: ☒ Private ☐ Municipal

New Nouveau Brunswick

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
				No Violations observed at time of inspection.	

☒ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

Feb 12, 2021 — **Date of Inspection:**

Re-inspection Required: ☐ Yes ☒ No
If Yes, Date:

Received by:

Inspector Signature:

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