

# FOOD PREMISES INSPECTION FORM

**Name of Premises:** ESAPAC'S WAY  
**Operator:** ESAPAC'S WAY  
**Address:** 649 Queen Street, Fredericton NB.

**License #:** B3-011636 **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
<b>FOOD</b>											
1.0				3.3				7.0			
1.1		<input checked="" type="checkbox"/>		3.4				7.1			
1.2		<input checked="" type="checkbox"/>		3.5		<input checked="" type="checkbox"/>		7.2			
1.3		<input checked="" type="checkbox"/>		3.6		<input checked="" type="checkbox"/>		7.3			
<b>FOOD STORAGE</b>											
2.0		<input checked="" type="checkbox"/>		4.0		<input checked="" type="checkbox"/>		7.4			
2.1		<input checked="" type="checkbox"/>		4.1		<input checked="" type="checkbox"/>		7.5			
2.2		<input checked="" type="checkbox"/>		4.2		<input checked="" type="checkbox"/>		8.0			
2.3		<input checked="" type="checkbox"/>		5.0		<input checked="" type="checkbox"/>		8.1			
2.4		<input checked="" type="checkbox"/>		5.1		<input checked="" type="checkbox"/>		8.2			
2.5		<input checked="" type="checkbox"/>		5.2				9.0			
2.6		<input checked="" type="checkbox"/>		6.0				9.1			
2.7		<input checked="" type="checkbox"/>		6.1				9.2			
3.0		<input checked="" type="checkbox"/>		6.2				10.0			
3.1		<input checked="" type="checkbox"/>		6.3		<input checked="" type="checkbox"/>		10.1			
3.2		<input checked="" type="checkbox"/>									
<b>PERSONNEL</b>											
<b>RECORD KEEPING AND RECALLS</b>											
<b>SANITARY FACILITIES</b>											
<b>CLEANING AND SANITIZING</b>											
<b>GENERAL</b>											

**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
6.3		X		Employees shall refrain from any behaviour or practices that may result in the contamination of food. Improper storage of personnel shoe marks. Mark located stored on meat slicer in kitchen.	Corrected.
8.1		X		Food Contact Surfaces, equipment and utensils shall be kept clean and sanitary. Manual Compens needs to be cleaned.	Consolidated removed for cleaning.

Green  
 Light Yellow  
 Dark Yellow  
 Striped Red  
 Red

**Re-inspection Required:**  Yes  No

**Date of Inspection:** March 3 2011 **If Yes, Date:** \_\_\_\_\_