

# FOOD PREMISES INSPECTION FORM

Name of Premises: The Cake Free Bakery Inc

Licence #: 01-03169

Operator: \_\_\_\_\_

Type:  Class 3  Class 3 WH  Class 4  Class 5

Address: 357 Collislaw St  
Moncton

Additional Info:  PM  TE  Catering

Category:  Routine  Re-inspection  New Licence  Other

Water Supply:  Private  Municipal



| Item No. | N.O.                                | S                                   | U |  | Item No.  | N.O. | S | U                                   |                                   | Item No. | N.O. | S                                   | U |   |
|----------|-------------------------------------|-------------------------------------|---|--|---|------|---|-------------------------------------|-----------------------------------|----------|------|-------------------------------------|---|---|
| 1.0      |                                     |                                     |   | <b>FOOD</b>                            | 3.3   |      |   | <input checked="" type="checkbox"/> | Holding Methods                   | 7.0      |      |                                     |   | <b>FOOD EQUIPMENT AND UTENSILS</b>                                  |
| 1.1      |                                     | <input checked="" type="checkbox"/> |   | Approved Source                        | 3.4   |      |   | <input checked="" type="checkbox"/> | Cooling Methods                   | 7.1      |      | <input checked="" type="checkbox"/> |   | Food Equipment (Design, Construction, Installation and Maintenance) |
| 1.2      | <input checked="" type="checkbox"/> |                                     |   | Purchasing and Receiving               | 3.5   |      |   | <input checked="" type="checkbox"/> | Re-heating Methods                | 7.2      |      | <input checked="" type="checkbox"/> |   | Food Contact Surfaces   |
| 1.3      |                                     | <input checked="" type="checkbox"/> |   | Acceptable Containers and Labeling     | 3.6   |      |   | <input checked="" type="checkbox"/> | Handling Methods                  | 7.3      |      | <input checked="" type="checkbox"/> |   | Mechanical Dishwashing  |
| 2.0      |                                     |                                     |   | <b>FOOD STORAGE</b>                    | 4.0   |      |   |                                     | <b>FOOD DISPLAY AND SERVICE</b>   | 7.4      |      |                                     |   | Manual Dishwashing  |
| 2.1      |                                     | <input checked="" type="checkbox"/> |   | Storage of Potentially Hazardous Foods | 4.1   |      |   | <input checked="" type="checkbox"/> | Display Methods                   | 7.5      |      | <input checked="" type="checkbox"/> |   | Eating Utensils and Dishes  |
| 2.2      |                                     | <input checked="" type="checkbox"/> |   | Frozen Storage                         | 4.2   |      |   | <input checked="" type="checkbox"/> | Advance Preparation               | 8.0      |      |                                     |   | <b>CLEANING AND SANITIZING</b>                                      |
| 2.3      |                                     | <input checked="" type="checkbox"/> |   | Refrigerated Storage (Temperature)     | 5.0   |      |   |                                     | <b>RECORD KEEPING AND RECALLS</b> | 8.1      |      | <input checked="" type="checkbox"/> |   | Cleaning and Sanitizing   |
| 2.4      |                                     | <input checked="" type="checkbox"/> |   | Refrigerated Storage (Methods)         | 5.1   |      |   |                                     | Record Keeping                    | 8.2      |      | <input checked="" type="checkbox"/> |   | Detergents and Chemical Use and Storage                             |
| 2.5      |                                     | <input checked="" type="checkbox"/> |   | Refrigerated Storage (Space)           | 5.2   |      |   |                                     | Recall of Food                    | 9.0      |      |                                     |   | <b>SANITARY FACILITIES</b>  |
| 2.6      |                                     | <input checked="" type="checkbox"/> |   | Dry Storage                            | 6.0   |      |   |                                     | <b>PERSONNEL</b>                  | 9.1      |      | <input checked="" type="checkbox"/> |   | Washroom(s)   |
| 2.7      |                                     | <input checked="" type="checkbox"/> |   | Storage of Food for Staff              | 6.1   |      |   |                                     | Demonstrating Knowledge           | 9.2      |      | <input checked="" type="checkbox"/> |   | Hand Washing Station(s)   |
| 3.0      |                                     |                                     |   | <b>FOOD PREPARATION AND HANDLING</b>   | 6.2   |      |   |                                     | Employee Health                   | 10.0     |      |                                     |   | <b>FLOORS, WALLS AND CEILINGS</b>                                   |
| 3.1      |                                     | <input checked="" type="checkbox"/> |   | Thawing Methods                        | 6.3   |      |   |                                     | Personal Hygiene Practices        | 10.1     |      | <input checked="" type="checkbox"/> |   | Floors (Construction and Maintenance)                               |
| 3.2      |                                     | <input checked="" type="checkbox"/> |   | 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 |
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|          |    |    |    |         |                     |

Green

Light Yellow     Dark Yellow

Striped Red     Red

Re-inspection Required:  Yes  No

If Yes, Date: \_\_\_\_\_

Date of Inspection: Dec 3, 2021

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