

# FOOD PREMISES INSPECTION FORM

Name of Premises: Freshki

Licence #: 01-03170

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

Type:

- Class 3     Class 3 WH     Class 4     Class 5

Address: 200 Ilov Road Suite 3  
Moncton, NB

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	Item No.	N.O.	S	U
1.0				3.3				7.0				10.2			
1.1				3.4				7.1				10.3			
1.2				3.5				7.2				11.0			
1.3				3.6				7.3				11.1			
2.0				4.0				7.4				11.2			
2.1				4.1				7.5				11.3			
2.2				4.2				8.0				12.0			
2.3				5.0				8.1				12.1			
2.4				5.1				8.2				12.2			
2.5				5.2				9.0				13.0			
2.6				6.0				9.1				13.1			
2.7				6.1				9.2				13.2			
3.0				6.2				10.0				13.3			
3.1				6.3				10.1							
3.2				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
2.5				Avoid using cardboard as liners on refrigerated shelves. It is absorbent, non cleavable and could harbor bacteria.	Immediately
3.4				Tray containing mushrooms must be cooled prior being put into live unit. This could impact refrigeration capacity.	Corrected

Green     Light Yellow     Dark Yellow     Striped Red     Red

Re-inspection Required:  Yes     No

Date of Inspection: 15-Feb-2022    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

W