

**FOOD PREMISES INSPECTION FORM**

Name of Premises: THE DROME  
Operator: \_\_\_\_\_  
Address: 301 Main Street Frederickton

Licence #: 03-099514  
Category:  Routine  Re-inspection

Type:  Class 3  Class 4  Class 5  
 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	FOOD			3.3				7.0	FOOD EQUIPMENT AND UTENSILS			10.2			
1.1	Approved Source			3.4				7.1	Food Equipment (Design, Construction, Installation and Maintenance)			10.6			
1.2	Purchasing and Receiving			3.5				7.2	Food Contact Surfaces			11.0			
1.3	Acceptable Containers and Labeling			3.6				7.3	Mechanical Dishwashing			11.1			
2.0	FOOD STORAGE			4.0				7.4	Manual Dishwashing			11.2			
2.1	Storage of Potentially Hazardous Foods			4.1				7.5	Eating Utensils and Dishes			11.3			
2.2	Frozen Storage			4.2				8.0	CLEANING AND SANITIZING			12.0			
2.3	Refrigerated Storage (Temperature)			5.0				8.1	Cleaning and Sanitizing			12.1			
2.4	Refrigerated Storage (Methods)			5.1				8.2	Detergents and Chemical Use and Storage			12.2			
2.5	Refrigerated Storage (Space)			5.2				9.0	SANITARY FACILITIES			13.0			
2.6	Dry Storage			6.0				9.1	Washroom(s)			13.1			
2.7	Storage of Food for Staff			6.1				9.2	Hand Washing Station(s)			13.2			
3.0	FOOD PREPARATION AND HANDLING			6.2				10.0	FLOORS, WALLS AND CEILINGS			13.9			
3.1	Thawing Methods			6.3				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

Remarks

Facility closed by Owner until further notice.

Date for Correction

Light Yellow  
 Striped Red  
 Green  
 Dark Yellow  
 Red

Date of Inspection: Nov 30, 2020

Re-inspection Required:  Yes  No  
 If Yes, Date: \_\_\_\_\_

Received by: \_\_\_\_\_