

# FOOD PREMISES INSPECTION FORM

Name of Premises: Ice Cream & Sub Delight  
 Operator: Ice Cream & Sub Delight  
 Address: 320 rue Main  
Shediac NB

Licence #: 61-02261  
 Type:  Class 3  Class 3 WH  Class 4  Class 5  
 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                                     |      |   |   |
| FOOD                                   |      |   |   | Holding Methods  |      |   |   | FOOD EQUIPMENT AND UTENSILS   |      |   |   | Walls (Construction and Maintenance)     |      |   |   |
| 1.1                                    |      |   |   | 3.4  |      |   |   | 7.1   |      |   |   | 10.3                                     |      |   |   |
| Approved Source                        |      |   |   | Cooling Methods  |      |   |   | Food Equipment (Design, Construction, Installation and Maintenance) |      |   |   | Ceilings (Constructions and Maintenance) |      |   |   |
| 1.2                                    |      |   |   | 3.5  |      |   |   | 7.2   |      |   |   | 11.0                                     |      |   |   |
| Purchasing and Receiving               |      |   |   | Re-heating Methods   |      |   |   | Food Contact Surfaces   |      |   |   | WATER SUPPLY AND WASTE DISPOSAL          |      |   |   |
| 1.3                                    |      |   |   | 3.6  |      |   |   | 7.3   |      |   |   | 11.1                                     |      |   |   |
| Acceptable Containers and Labeling     |      |   |   | Handling Methods   |      |   |   | Mechanical Dishwashing  |      |   |   | Water (Quality and Quantity)             |      |   |   |
| 2.0                                    |      |   |   | 4.0  |      |   |   | 7.4   |      |   |   | 11.2                                     |      |   |   |
| FOOD STORAGE                           |      |   |   | FOOD DISPLAY AND SERVICE   |      |   |   | Manual Dishwashing  |      |   |   | Sewage Disposal                          |      |   |   |
| 2.1                                    |      |   |   | 4.1  |      |   |   | 7.5   |      |   |   | 11.3                                     |      |   |   |
| Storage of Potentially Hazardous Foods |      |   |   | Display Methods  |      |   |   | Eating Utensils and Dishes  |      |   |   | Solid Waste Handling                     |      |   |   |
| 2.2                                    |      |   |   | 4.2  |      |   |   | 8.0   |      |   |   | 12.0                                     |      |   |   |
| Frozen Storage                         |      |   |   | Advance Preparation  |      |   |   | CLEANING AND SANITIZING   |      |   |   | LIGHTING AND VENTILATION                 |      |   |   |
| 2.3                                    |      |   | X | 5.0  |      |   |   | 8.1   |      |   |   | 12.1                                     |      |   |   |
| Refrigerated Storage (Temperature)     |      |   |   | RECORD KEEPING AND RECALLS   |      |   |   | Cleaning and Sanitizing   |      |   |   | Lighting                                 |      |   |   |
| 2.4                                    |      |   |   | 5.1  |      |   |   | 8.2   |      |   |   | 12.2                                     |      |   |   |
| Refrigerated Storage (Methods)         |      |   |   | Record Keeping   |      |   |   | Detergents and Chemical Use and Storage                             |      |   |   | Ventilation                              |      |   |   |
| 2.5                                    |      |   |   | 5.2  |      |   |   | 9.0   |      |   |   | 13.0                                     |      |   |   |
| Refrigerated Storage (Space)           |      |   |   | Recall of Food   |      |   |   | SANITARY FACILITIES   |      |   |   | GENERAL                                  |      |   |   |
| 2.6                                    |      |   |   | 6.0  |      |   |   | 9.1   |      |   |   | 13.1                                     |      |   |   |
| Dry Storage                            |      |   |   | PERSONNEL  |      |   |   | Washroom(s)   |      |   |   | Licence                                  |      |   |   |
| 2.7                                    |      |   |   | 6.1  |      |   |   | 9.2   |      |   |   | 13.2                                     |      |   |   |
| Storage of Food for Staff              |      |   |   | Demonstrating Knowledge  |      |   |   | Hand Washing Station(s)   |      |   |   | Rodent and Insect Control                |      |   |   |
| 3.0                                    |      |   |   | 6.2  |      |   |   | 10.0  |      |   |   | 13.3                                     |      |   |   |
| FOOD PREPARATION AND HANDLING          |      |   |   | Employee Health  |      |   |   | FLOORS, WALLS AND CEILINGS  |      |   |   | Other Infractions/Hazards                |      |   |   |
| 3.1                                    |      |   |   | 6.3  |      |   |   | 10.1  |      |   |   |  |      |   |   |
| Thawing Methods                        |      |   |   | Personal Hygiene Practices   |      |   |   | Floors (Construction and Maintenance)                               |      |   |   |  |      |   |   |
| 3.2                                    |      |   |   | N.O. -- Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction |      |   |   |   |      |   |   |  |      |   |   |
| Cooking Methods                        |      |   |   |  |      |   |   |   |      |   |   |  |      |   |   |

| Item No. | MI | MA | CR | Remarks  | Date for Correction |
|----------|----|----|----|--|---------------------|
| 2.3      | ✓  |    |    | Temperature must be recorded twice daily at acceptable intervals | Immediately         |
|          |    |    |    |  |                     |
|          |    |    |    |  |                     |
|          |    |    |    |  |                     |
|          |    |    |    |  |                     |
|          |    |    |    |  |                     |
|          |    |    |    |  |                     |
|          |    |    |    |  |                     |
|          |    |    |    |  |                     |

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 Date of Inspection: August 24, 2021  
 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