

# FOOD PREMISES INSPECTION FORM

Name of Premises: The Moncton Hospital Cafeteria  
 Operator: The Moncton Hospital  
 Address: 135 Mac Beath Ave.  
Moncton

Licence #: 01-00489 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 |   | Item No. | N.O. | S | U |  |
|----------|------|---|---|--|----------|------|---|---|-----------------------------------|----------|------|---|---|---|----------|------|---|---|--|
| 1.0      |      |   |   | <b>FOOD</b>                            | 3.3      |      |   |   | Holding Methods                   | 7.0      |      |   |   | <b>FOOD EQUIPMENT AND UTENSILS</b>                                  | 10.2     |      |   |   | Walls (Construction and Maintenance)     |
| 1.1      |      |   |   | Approved Source                        | 3.4      |      |   |   | Cooling Methods                   | 7.1      |      |   |   | Food Equipment (Design, Construction, Installation and Maintenance) | 10.3     |      |   |   | Ceilings (Constructions and Maintenance) |
| 1.2      |      |   |   | Purchasing and Receiving               | 3.5      |      |   |   | Re-heating Methods                | 7.2      |      |   |   | Food Contact Surfaces   | 11.0     |      |   |   | <b>WATER SUPPLY AND WASTE DISPOSAL</b>   |
| 1.3      |      |   |   | Acceptable Containers and Labeling     | 3.6      |      |   |   | Handling Methods                  | 7.3      |      |   |   | Mechanical Dishwashing  | 11.1     |      |   |   | Water (Quality and Quantity)             |
| 2.0      |      |   |   | <b>FOOD STORAGE</b>                    | 4.0      |      |   |   | <b>FOOD DISPLAY AND SERVICE</b>   | 7.4      |      |   |   | Manual Dishwashing  | 11.2     |      |   |   | Sewage Disposal                          |
| 2.1      |      |   |   | Storage of Potentially Hazardous Foods | 4.1      |      |   |   | Display Methods                   | 7.5      |      |   |   | Eating Utensils and Dishes  | 11.3     |      |   |   | Solid Waste Handling                     |
| 2.2      |      |   |   | Frozen Storage                         | 4.2      |      |   |   | Advance Preparation               | 8.0      |      |   |   | <b>CLEANING AND SANITIZING</b>                                      | 12.0     |      |   |   | <b>LIGHTING AND VENTILATION</b>          |
| 2.3      |      |   |   | Refrigerated Storage (Temperature)     | 5.0      |      |   |   | <b>RECORD KEEPING AND RECALLS</b> | 8.1      |      |   |   | Cleaning and Sanitizing   | 12.1     |      |   |   | Lighting                                 |
| 2.4      |      |   |   | Refrigerated Storage (Methods)         | 5.1      |      |   |   | Record Keeping                    | 8.2      |      |   |   | Detergents and Chemical Use and Storage                             | 12.2     |      |   |   | Ventilation                              |
| 2.5      |      |   |   | Refrigerated Storage (Space)           | 5.2      |      |   |   | Recall of Food                    | 9.0      |      |   |   | <b>SANITARY FACILITIES</b>  | 13.0     |      |   |   | <b>GENERAL</b>                           |
| 2.6      |      |   |   | Dry Storage                            | 6.0      |      |   |   | <b>PERSONNEL</b>                  | 9.1      |      |   |   | Washroom(s)   | 13.1     |      |   |   | Licence                                  |
| 2.7      |      |   |   | Storage of Food for Staff              | 6.1      |      |   |   | Demonstrating Knowledge           | 9.2      |      |   |   | Hand Washing Station(s)   | 13.2     |      |   |   | Rodent and Insect Control                |
| 3.0      |      |   |   | <b>FOOD PREPARATION AND HANDLING</b>   | 6.2      |      |   |   | Employee Health                   | 10.0     |      |   |   | <b>FLOORS, WALLS AND CEILINGS</b>                                   | 13.3     |      |   |   | Other Infractions/Hazards                |
| 3.1      |      |   |   | Thawing Methods                        | 6.3      |      |   |   | Personal Hygiene Practices        | 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

| Item No. | MI | MA | CR | Remarks | Date for Correction |
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☒ Green  
☐ Light Yellow   ☐ Dark Yellow  
☐ Striped Red   ☐ Red

Date of Inspection: May 24, 2018

Re-inspection Required: ☐ Yes ☒ No  
 If Yes, Date: