

FOOD SERVICE ESTABLISHMENT INSPECTION FORM



Name of Establishment: School Moncton High
 Operator: _____
 Licence #: _____
 Address: 207 Church St, Moncton

Type: Eating Establishment, Bakery, Catering Kitchen, Mobile Canteen, Institutional, Vending Machine
 Category: Routine, Re-inspection, Complaint, New Facility, Communicable Disease Follow-up inspection
 Number of employees: 6 Seating Capacity: 150 Water Supply: Private Municipal

Item No.	N.O	S	U	Item	Item No.	N.O	S	U	Item	Item No.	N.O	S	U	Item	Item No.	N.O	S	U	Item
1.0				FOOD	3.4				Cooling Methods	6.4				Manual Dish / Pot washing	10.0				WATER SUPPLY- WASTE DISPOSAL
1.1				Approved Source	3.5				Re-Heating Methods	6.5				Eating Utensils / Dishes	10.1				Water- Quality, quantity
1.2				Purchasing and Receiving	3.6				Handling Methods	7.0				CLEANING AND SANITIZING	10.2				Sewage Disposal
1.3				Acceptable Containers and Labeling	4.0				FOOD DISPLAY / SERVICE	7.1				Cleaning Schedule Present	10.3				Solid Waste Handling
2.0				FOOD STORAGE	4.1				Display Methods	7.2				Detergents and Chemicals use and storage	11.0				LIGHTING AND VENTILLATION
2.1				Storage of Potentially Haz. Foods	4.2				Advance Preparation	8.0				SANITARY FACILITIES	11.1				Lighting
2.2				Frozen Storage	5.0				PERSONNEL	8.1				Staff Washroom (s)	11.2				Ventilation
2.3				Refrigerated Storage Temperature	5.1				Demonstrating Knowledge	8.2				Public Washroom (s)	12.0				GENERAL
2.4				Refrigerated Storage Methods	5.2				Employee Health	8.3				Hand Washing Sink (s)	12.1				License
2.5				Refrigerated Storage Space	5.3				Personal Hygiene Practices	8.4				Utility Sink / Janitor Sink	12.2				Rodents and Insects
2.6				Dry Storage						8.5				Staff Change Rooms	12.3				Other Infraction
3.0				FOOD PREPARATION	6.0				FOOD EQUIPMENT & UTENSILS	9.0				FLOORS, WALLS, CEILINGS					
3.1				Thawing Methods	6.1				Food Equipment- design, construction, installation and maintenance	9.1				Floors- construction, maintenance					
3.2				Cooking Methods	6.2				Food Contact Surfaces	9.2				Walls- construction, maintenance					
3.3				Holding Methods	6.3				Mechanical Dishwashing	9.3				Ceilings- construction, maintenance					

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
				All infraction 2.3, 4.1, 6.1, 7.2, 9.2 has been corrected	

Green: Light yellow: _____, Dark yellow: _____
 Light red: _____, Dark red: _____
 Date of Inspection: September 22/09
 Re-Inspection Required: yes _____ no
 If Yes, Date: _____