Name of Premises: M.E.T.S. (RIGHT CHOICE CATERING)

Operator: Moncton Employment & Training CENTER

Address: 1250 37. GEORGE BUD. 01-01/37 Licence #: Class 3 / Class 4 Type: Class 5 Routine Re-inspection Category: New Licence Other Water Supply: Private / Municipal Item Item N.O. S N.O. N.O. S N.O. S No. No. FOOD EQUIPMENT AND UTENSILS 10.2 Walls (Construction and Maintenance) FOOD Holding Methods 7.0 1.0 3.3 Ceilings (Constructions and Food Equipment (Design, Construction, 10.3 Approved Source Cooling Methods 7.1 3.4 Installation and Maintenance) Maintenance) WATER SUPPLY AND WASTE DISPOSAL Food Contact Surfaces 11.0 1.2 Purchasing and Receiving 3.5 Re-heating Methods 7.2 Handling Methods 7.3 Mechanical Dishwashing 11.1 Water (Quality and Quantity) 1.3 Acceptable Containers and Labeling 3.6 2.0 **FOOD STORAGE** 4.0 FOOD DISPLAY AND SERVICE 7.4 Manual Dishwashing 11.2 Sewage Disposal 7.5 Eating Utensils and Dishes 11.3 Solid Waste Handling 2.1 Storage of Potentially Hazardous Foods 4.1 Display Methods LIGHTING AND VENTILATION 2.2 8.0 **CLEANING AND SANITIZING** 12.0 Frozen Storage 4.2 Advance Preparation 12.1 **RECORD KEEPING AND RECALLS** Cleaning and Sanitizing Lighting 2.3 Refrigerated Storage (Temperature) 5.0 8.1 Detergents and Chemical Use and 12.2 Ventilation 8.2 2.4 Refrigerated Storage (Methods) 5.1 Record Keeping 13.0 **GENERAL** 2.5 / Refrigerated Storage (Space) 5.2 Recall of Food 9.0 **SANITARY FACILITIES** 2.6 Dry Storage 6.0 **PERSONNEL** 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 13.3 Other Infractions/Hazards FOOD PREPARATION AND HANDLING 6.2 10.0 FLOORS, WALLS AND CEILINGS 3.0 Employee Health 6.3 Personal Hygiene Practices 10.1 Thawing Methods Floors (Construction and Maintenance) N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction 3.2 Cooking Methods CR Remarks **Date for Correction** Item No. MA Green Re-inspection Yes Required: Light Yellow Dark Yellow Striped Red Red If Yes. Date: White - Office; Yellow - Operator; Blue - Copy for Posting 01/2019

FOOD PREMISES INSPECTION FORM