

FOOD PREMISES INSPECTION FORM

Name of Premises: TRIS MANAAL TASTE OF INDIA
 Operator: 1
 Address: 802 MAIN STREET
MONCTON

Licence #: 01-01330 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				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		/		WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				11.0			
1.3			/	3.6		/		7.3		/		11.1		/	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				7.4				11.2			
2.1		/		4.1	/			7.5		/		11.3		/	
Storage of Potentially Hazardous Foods				Display Methods				Manual Dishwashing				Sewage Disposal			
2.2		/		4.2	/			8.0 CLEANING AND SANITIZING				12.0 LIGHTING AND VENTILATION			
Frozen Storage				Advance Preparation				8.1				12.1			
2.3		/		5.0 RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Lighting			
Refrigerated Storage (Temperature)				5.1				8.2				12.2			
2.4		/		Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
Refrigerated Storage (Methods)				5.2				9.0 SANITARY FACILITIES				13.0 GENERAL			
2.5		/		Recall of Food				9.1				13.1			
Refrigerated Storage (Space)				6.0 PERSONNEL				9.2				13.2			
2.6		/		6.1				10.0				13.3			
Dry Storage				Demonstrating Knowledge				Floors (Construction and Maintenance)				Licence			
2.7	/			6.2				10.0 FLOORS, WALLS AND CEILINGS				Rodent and Insect Control			
Storage of Food for Staff				6.3				10.1				Other Infractions/Hazards			
3.0 FOOD PREPARATION AND HANDLING				Employee Health											
3.1	/			6.3											
Thawing Methods				Personal Hygiene Practices											
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
7.1	X			FRONT OF WHITE CUPBOARDS AND BACK OF MAIN PREP TABLE TO BE WIPED.	CHECK AT THE NEXT ROUTINE INSPECTION.
1.3	X			FOODS STORED IN DOWNSTAIRS FREEZER SECTIONS TO BE LABELED WITH FOOD NAME PREP DATE.	" "
10.2	X			BACK WALL BY OLD DOOR TO BE WIPED.	" "

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: FEB. 15, 2018
 If Yes, Date: