## FOOD PREMISES INSPECTION FORM Name of Premises: Little Sugar 01-02640 Licence #: Class 3 Class 3 WH Class 4 Class 5 Type: **Operator:** uen Additional Info: **PM** TE Catering New SNouveau moncton market Mondon NB Routine Category: Re-inspection New Licence Other Address: CANADA Municipal Water Supply: Private Item Item Item Item N.O. S U N.O. S U N.O. S U N.O. S U No. No. No. No. FOOD EQUIPMENT AND UTENSILS Walls (Construction and Maintenance) 1.0 FOOD 3.3 Holding Methods 7.0 10.2 Food Equipment (Design, Construction, Installation and Maintenance) Ceilings (Constructions and 10.3 **Cooling Methods** 7.1 1.1 Y. Approved Source 3.4 Maintenance) WATER SUPPLY AND WASTE DISPOSAL 7.2 11.0 1.2 Purchasing and Receiving 3.5 **Re-heating Methods** Food Contact Surfaces Water (Quality and Quantity) 1.3 Acceptable Containers and Labeling 3.6 Handling Methods 7.3 Mechanical Dishwashing 11.1 4.0 FOOD DISPLAY AND SERVICE 7.4 Manual Dishwashing 11.2 0 Sewage Disposal 2.0 FOOD STORAGE L 2.1 Storage of Potentially Hazardous Foods 4.1 Display Methods 7.5 Eating Utensils and Dishes 11.3 Solid Waste Handling 1 LIGHTING AND VENTILATION 8.0 CLEANING AND SANITIZING 12.0 2.2 Frozen Storage 4.2 Advance Preparation 2.3 5.0 RECORD KEEPING AND RECALLS 8.1 12.1 Refrigerated Storage (Temperature) Cleaning and Sanitizing Lighting 1 Detergents and Chemical Use and 8.2 12.2 5.1 Ventilation 2.4 Refrigerated Storage (Methods) Record Keeping 6 Storage Recall of Food SANITARY FACILITIES 13.0 GENERAL 2.5 Refrigerated Storage (Space) 5.2 9.0 2.6 6.0 PERSONNEL 9.1 Washroom(s) 13.1 Dry Storage Licence 2.7 Storage of Food for Staff 6.1 Demonstrating Knowledge 9.2 V Hand Washing Station(s) 13.2 V Rodent and Insect Control L 3.0 FOOD PREPARATION AND HANDLING 6.2 **Employee Health** 10.0 FLOORS, WALLS AND CEILINGS 13.3 Other Infractions/Hazards L 3.1 Personal Hygiene Practices 10.1 Floors (Construction and Maintenance) **Thawing Methods** 6.3 1/ 3.2 **Cooking Methods** N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction **Date for Correction** Item No. MA CR Remarks MI Green **Re-inspection** March **No** Yes **Required:** Light Yellow Dark Yellow Striped Red Red Date of Inspection: If Yes, Date:

White - Office; Yellow - Operator; Blue - Copy for Posting

WH - With Handling; PM - Public Market; TE - Temporary Event

01/2019