

# FOOD PREMISES INSPECTION FORM

Name of Premises: Sky Zone Moncton

Licence #: 01-03172

Operator: Sky Squad Moncton inc

Type:  Class 3  Class 3 WH  Class 4  Class 5

Address: 1015 St George Blvd unit B  
Moncton, NB

Additional Info:  PM  TE  Catering

Category:  Routine  Re-inspection  New Licence  Other

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		✓		11.0 WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				11.1 Water (Quality and Quantity)			
1.3		✓		3.6		✓		7.3	✓		✗	11.2		✓	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.3 Sewage Disposal			
2.0				4.0				7.4		✓		12.0 LIGHTING AND VENTILATION			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				12.1 Lighting			
2.1		✓		4.1		✓		7.5		✓		12.2 Ventilation			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				13.0 GENERAL			
2.2		✓		4.2		✓		8.0				13.1 Licence			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				13.2 Rodent and Insect Control			
2.3		✓		5.0				8.1		✓		13.3 Other Infractions/Hazards			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing							
2.4		✓		5.1	✓			8.2		✓					
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage							
2.5		✓		5.2	✓			9.0							
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES							
2.6		✓		6.0				9.1		✓					
Dry Storage				PERSONNEL				Washroom(s)							
2.7		✓		6.1		✓		9.2		✓					
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)							
3.0				6.2		✓		10.0							
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS							
3.1	✓			6.3		✓		10.1		✓					
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.2	✓			N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction

Green  
 Light Yellow       Dark Yellow  
 Striped Red       Red

Date of Inspection: Oct 12, 2021

Re-inspection Required:  Yes  No

If Yes, Date: \_\_\_\_\_

Received by: \_\_\_\_\_

Inspector Signature: \_\_\_\_\_

White - Office; Yellow - Operator; Blue - Copy for Posting      WH - With Handling; PM - Public Market; TE - Temporary Event      01/2019