

FOOD PREMISES (INSPECTION FORM

Name of Premises: Tim Hortons Donuts #840

Licence #: 01-00603

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 1812 Mountain Rd. Moncton

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		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	3.4		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	7.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	10.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	3.5		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	7.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	11.0 WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				11.1 Water (Quality and Quantity)			
1.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	3.6		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	7.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	11.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0				4.0				7.4		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	11.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	4.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	7.5		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	12.0 LIGHTING AND VENTILATION			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				12.1 Lighting			
2.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	4.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	8.0		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	12.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				12.2 Ventilation			
2.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	5.0				8.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	9.0			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				13.0 GENERAL			
2.4		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	5.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	8.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	9.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				13.1 Licence			
2.5		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	5.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	9.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	13.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				13.2 Rodent and Insect Control			
2.6		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	6.0				10.0		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	13.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Dry Storage				PERSONNEL				Washroom(s)				Other Infractions/Hazards			
2.7		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	6.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	9.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	FLOORS, WALLS AND CEILINGS			
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				10.0 Floors (Construction and Maintenance)			
3.0				6.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	10.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	GENERAL			
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS				13.3			
3.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	6.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	10.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	GENERAL			
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)				GENERAL			
3.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
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
8.1	<input checked="" type="checkbox"/>			shelves in the storage area requires cleaning	Immediately corrected

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: Feb. 14, 2022

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

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