

FOOD PREMISES INSPECTION FORM

Name of Premises: Protein H.S.

Licence #: 01-00224

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 2069 Mtn Rd, 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 Sewage Disposal			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.3 Solid Waste Handling			
2.0				4.0 FOOD DISPLAY AND SERVICE				7.4				12.0 LIGHTING AND VENTILATION			
FOOD STORAGE				Display Methods				7.5				12.1 Lighting			
2.1				4.1				8.0 CLEANING AND SANITIZING				12.2 Ventilation			
Storage of Potentially Hazardous Foods				Advance Preparation				8.1 Cleaning and Sanitizing				13.0 GENERAL			
2.2				4.2				8.2				13.1 Licence			
Frozen Storage				Record Keeping				Detergents and Chemical Use and Storage				13.2 Rodent and Insect Control			
2.3				5.0 RECORD KEEPING AND RECALLS				9.0 SANITARY FACILITIES				13.3 Other Infractions/Hazards			
Refrigerated Storage (Temperature)				Recall of Food				9.1 Washroom(s)							
2.4				5.1				9.2							
Refrigerated Storage (Methods)				PERSONNEL				10.0 FLOORS, WALLS AND CEILINGS							
2.5				6.0				10.1 Floors (Construction and Maintenance)							
Refrigerated Storage (Space)				Demonstrating Knowledge											
2.6				6.1											
Dry Storage				Employee Health											
2.7				6.2											
Storage of Food for Staff				Personal Hygiene Practices											
3.0				6.3											
FOOD PREPARATION AND HANDLING															
3.1				N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
Thawing Methods															
3.2															
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction
				No residents at time of inspection	

<input checked="" type="checkbox"/> Green	Dec 1, 21	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
<input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red		If Yes, Date: