

FOOD PREMISES INSPECTION FORM

Name of Premises: Q and W Restaurant

Licence #: 01-01542

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 28 Plaza Blvd, 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				Water (Quality and Quantity)			
1.3		/		3.6		/		7.3		/		11.1		/	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0				4.0				7.4		/		11.2		/	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1		/		4.1		/		7.5		/		11.3		/	
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				LIGHTING AND VENTILATION			
2.2		/		4.2		/		8.0				12.0			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				Lighting			
2.3		/		5.0				8.1		/		12.1		/	
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Ventilation			
2.4		/		5.1		/		8.2		/		12.2		/	
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				GENERAL			
2.5		/		5.2		/		9.0				13.0			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				Licence			
2.6		/		6.0				9.1		/		13.1		/	
Dry Storage				PERSONNEL				Washroom(s)				Rodent and Insect Control			
2.7		/		6.1		/		9.2		/		13.2		/	
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Other Infractions/Hazards			
3.0				6.2		/		10.0				13.3			
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
8.1				✓ Cleaning (deep) required under all fryers. Buildup is occurring. This was mentioned on last two inspections	Jan 24
9.1		✓		Fans require cleaning in walk-in cooler and freezer	Jan 24
9.6		✓		Ventilation hood requires cleaning	Jan 24
9.1		✓		Cleaning required under dishwasher	Jan 24
11.1		✓		Back flow device required at 3 compartment sink. City of Moncton Plumbing inspector notified.	Feb 3, 22

Green
 Light Yellow
 Dark Yellow
 Striped Red
 Red

Re-inspection Required: Yes No
 Date of Inspection: Jan 20, 21
 If Yes, Date: Jan 24, 21

White - Office; Yellow - Operator; Blue - Copy for Posting WH - With Handling; PM - Public Market; TE - Temporary E