

FOOD PREMISES INSPECTION FORM

Name of Premises: Protem A.S.

Licence #: 01-00253

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 77 George 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				FOOD	3.3			/	Holding Methods	7.0				FOOD EQUIPMENT AND UTENSILS	10.2			/	Walls (Construction and Maintenance)
1.1		/	/	Approved Source	3.4			/	Cooling Methods	7.1			/	Food Equipment (Design, Construction, Installation and Maintenance)	10.3			/	Ceilings (Constructions and Maintenance)
1.2		/	/	Purchasing and Receiving	3.5			/	Re-heating Methods	7.2			/	Food Contact Surfaces	11.0			/	WATER SUPPLY AND WASTE DISPOSAL
1.3		/	/	Acceptable Containers and Labeling	3.6			/	Handling Methods	7.3			/	Mechanical Dishwashing	11.1			/	Water (Quality and Quantity)
2.0				FOOD STORAGE	4.0				FOOD DISPLAY AND SERVICE	7.4			/	Manual Dishwashing	11.2			/	Sewage Disposal
2.1		/	/	Storage of Potentially Hazardous Foods	4.1			/	Display Methods	7.5			/	Eating Utensils and Dishes	11.3			/	Solid Waste Handling
2.2		/	/	Frozen Storage	4.2			/	Advance Preparation	8.0			/	CLEANING AND SANITIZING	12.0			/	LIGHTING AND VENTILATION
2.3		/	/	Refrigerated Storage (Temperature)	5.0			/	RECORD KEEPING AND RECALLS	8.1			/	Cleaning and Sanitizing	12.1			/	Lighting
2.4		/	/	Refrigerated Storage (Methods)	5.1			/	Record Keeping	8.2			/	Detergents and Chemical Use and Storage	12.2			/	Ventilation
2.5		/	/	Refrigerated Storage (Space)	5.2			/	Recall of Food	9.0			/	SANITARY FACILITIES	13.0			/	GENERAL
2.6		/	/	Dry Storage	6.0			/	PERSONNEL	9.1			/	Washroom(s)	13.1			/	Licence
2.7		/	/	Storage of Food for Staff	6.1			/	Demonstrating Knowledge	9.2			/	Hand Washing Station(s)	13.2			/	Rodent and Insect Control
3.0				FOOD PREPARATION AND HANDLING	6.2			/	Employee Health	10.0			/	FLOORS, WALLS AND CEILINGS	13.3			/	Other Infractions/Hazards
3.1		/	/	Thawing Methods	6.3			/	Personal Hygiene Practices	10.1			/	Floors (Construction and Maintenance)					
3.2		/	/	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

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: Dec 1, 21

If Yes, Date: _____

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