

FOOD PREMISES INSPECTION FORM

Name of Premises: Mr Tornde Market

Licence #: 07-00487

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 11021 rue Principale
Rocheville, 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 | |
|----------|------|---|---|--|--|------|---|---|-----------------------------------|----------|------|---|---|---|
| 1.0 | | | | FOOD | 3.3 | | ✓ | | Holding Methods | 7.0 | | | | FOOD EQUIPMENT AND UTENSILS |
| 1.1 | | ✓ | | Approved Source | 3.4 | | ✓ | | Cooling Methods | 7.1 | | ✓ | | Food Equipment (Design, Construction, Installation and Maintenance) |
| 1.2 | | ✓ | | Purchasing and Receiving | 3.5 | | ✓ | | Re-heating Methods | 7.2 | | ✓ | | Food Contact Surfaces |
| 1.3 | | ✓ | | Acceptable Containers and Labeling | 3.6 | | ✓ | | Handling Methods | 7.3 | | ✓ | | Mechanical Dishwashing |
| 2.0 | | | | FOOD STORAGE | 4.0 | | | | FOOD DISPLAY AND SERVICE | 7.4 | | ✓ | | Manual Dishwashing |
| 2.1 | | ✓ | | Storage of Potentially Hazardous Foods | 4.1 | | ✓ | | Display Methods | 7.5 | | ✓ | | Eating Utensils and Dishes |
| 2.2 | | ✓ | | Frozen Storage | 4.2 | | ✓ | | Advance Preparation | 8.0 | | | | CLEANING AND SANITIZING |
| 2.3 | | ✓ | | Refrigerated Storage (Temperature) | 5.0 | | | | RECORD KEEPING AND RECALLS | 8.1 | | ✓ | | Cleaning and Sanitizing |
| 2.4 | | ✓ | | Refrigerated Storage (Methods) | 5.1 | ✓ | | | Record Keeping | 8.2 | | ✓ | | Detergents and Chemical Use and Storage |
| 2.5 | | ✓ | | Refrigerated Storage (Space) | 5.2 | ✓ | | | Recall of Food | 9.0 | | | | SANITARY FACILITIES |
| 2.6 | | ✓ | | Dry Storage | 6.0 | | | | PERSONNEL | 9.1 | | ✓ | | Washroom(s) |
| 2.7 | | ✓ | | Storage of Food for Staff | 6.1 | | ✓ | | Demonstrating Knowledge | 9.2 | | ✓ | | Hand Washing Station(s) |
| 3.0 | | | | FOOD PREPARATION AND HANDLING | 6.2 | | ✓ | | Employee Health | 10.0 | | | | FLOORS, WALLS AND CEILINGS |
| 3.1 | | ✓ | | Thawing Methods | 6.3 | | ✓ | | Personal Hygiene Practices | 10.1 | | ✓ | | Floors (Construction and Maintenance) |
| 3.2 | | ✓ | | Cooking Methods | <i>N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction</i> | | | | | | | | | |

| Item No. | MI | MA | CR | Remarks | Date for Correction |
|----------|----|----|----|---------|---------------------|
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Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: August 23, 2021

Re-inspection Required: Yes No
 If Yes, Date: _____

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