

FOOD PREMISES INSPECTION FORM

Name of Premises: Kingswood Academy 4

Licence #: 01-00364

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 1530 Ryan St. 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				3.4				7.1				10.3			
				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				Food Contact Surfaces				Water (Quality and Quantity)			
1.3				3.6				7.3				11.1			
				Acceptable Containers and Labeling				Mechanical Dishwashing				Sewage Disposal			
2.0				2.0 FOOD STORAGE				7.4 Manual Dishwashing				11.2 Solid Waste Handling			
2.1				4.0				7.5				11.3			
				Storage of Potentially Hazardous Foods				Eating Utensils and Dishes				12.0 LIGHTING AND VENTILATION			
2.2				4.1				8.0				12.1			
				Frozen Storage				CLEANING AND SANITIZING				Lighting			
2.3				4.2				8.1				12.2			
				Refrigerated Storage (Temperature)				Cleaning and Sanitizing				Ventilation			
2.4				5.0				8.2				13.0			
				Refrigerated Storage (Methods)				Detergents and Chemical Use and Storage				GENERAL			
2.5				5.1				9.0				13.1			
				Refrigerated Storage (Space)				SANITARY FACILITIES				Licence			
2.6				5.2				9.1				13.2			
				Dry Storage				Washroom(s)				Rodent and Insect Control			
2.7				6.0				9.2				13.3			
				Storage of Food for Staff				Hand Washing Station(s)				Other Infractions/Hazards			
3.0				3.0 FOOD PREPARATION AND HANDLING				10.0 FLOORS, WALLS AND CEILINGS							
3.1				6.1				10.1							
				Thawing Methods				Floors (Construction and Maintenance)							
3.2				6.2											
				Cooking Methods				PERSONNEL							
				6.3											
				Demonstrating Knowledge											
				Employee Health											
				Personal Hygiene Practices											

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
				Kitchen not being used currently	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: 14 April 2022

Re-inspection Required: Yes No

If Yes, Date: _____

Received by: _____

Inspector Signature: _____

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