

FOOD PREMISES INSPECTION FORM

Name of Premises: Evergreen PARK School 81117
 Operator: Compass Group CANADA Ltd.
 Address: 333 Evergreen Drive
Moncton, NB

Licence #: 01-01149
 Type: Class 3 Class 3 WH Class 4 Class 5
 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		<input checked="" type="checkbox"/>		Holding Methods	7.0				FOOD EQUIPMENT AND UTENSILS
1.1		<input checked="" type="checkbox"/>		Approved Source	3.4	<input checked="" type="checkbox"/>			Cooling Methods	7.1		<input checked="" type="checkbox"/>		Food Equipment (Design, Construction, Installation and Maintenance)
1.2	<input checked="" type="checkbox"/>			Purchasing and Receiving	3.5	<input checked="" type="checkbox"/>			Re-heating Methods	7.2		<input checked="" type="checkbox"/>		Food Contact Surfaces
1.3		<input checked="" type="checkbox"/>		Acceptable Containers and Labeling	3.6		<input checked="" type="checkbox"/>		Handling Methods	7.3		<input checked="" type="checkbox"/>		Mechanical Dishwashing
2.0				FOOD STORAGE	4.0				FOOD DISPLAY AND SERVICE	7.4	<input checked="" type="checkbox"/>			Manual Dishwashing
2.1		<input checked="" type="checkbox"/>		Storage of Potentially Hazardous Foods	4.1	<input checked="" type="checkbox"/>			Display Methods	7.5		<input checked="" type="checkbox"/>		Eating Utensils and Dishes
2.2		<input checked="" type="checkbox"/>		Frozen Storage	4.2	<input checked="" type="checkbox"/>			Advance Preparation	8.0				CLEANING AND SANITIZING
2.3		<input checked="" type="checkbox"/>		Refrigerated Storage (Temperature)	5.0				RECORD KEEPING AND RECALLS	8.1		<input checked="" type="checkbox"/>		Cleaning and Sanitizing
2.4		<input checked="" type="checkbox"/>		Refrigerated Storage (Methods)	5.1	<input checked="" type="checkbox"/>			Record Keeping	8.2		<input checked="" type="checkbox"/>		Detergents and Chemical Use and Storage
2.5		<input checked="" type="checkbox"/>		Refrigerated Storage (Space)	5.2	<input checked="" type="checkbox"/>			Recall of Food	9.0				SANITARY FACILITIES
2.6		<input checked="" type="checkbox"/>		Dry Storage	6.0				PERSONNEL	9.1		<input checked="" type="checkbox"/>		Washroom(s)
2.7	<input checked="" type="checkbox"/>			Storage of Food for Staff	6.1		<input checked="" type="checkbox"/>		Demonstrating Knowledge	9.2		<input checked="" type="checkbox"/>		Hand Washing Station(s)
3.0				FOOD PREPARATION AND HANDLING	6.2		<input checked="" type="checkbox"/>		Employee Health	10.0				FLOORS, WALLS AND CEILINGS
3.1		<input checked="" type="checkbox"/>		Thawing Methods	6.3		<input checked="" type="checkbox"/>		Personal Hygiene Practices	10.1		<input checked="" type="checkbox"/>		Floors (Construction and Maintenance)
3.2		<input checked="" type="checkbox"/>		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

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: Feb 17, 2021

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