

FOOD PREMISES INSPECTION FORM

Name of Premises: Residence McDougall

Licence #: 01-00458

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 37 McDougall Ave 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		<input checked="" type="checkbox"/>		7.0				10.2		<input checked="" type="checkbox"/>	
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1		<input checked="" type="checkbox"/>		3.4		<input checked="" type="checkbox"/>		7.1		<input checked="" type="checkbox"/>		10.3		<input checked="" type="checkbox"/>	
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2	<input checked="" type="checkbox"/>			3.5		<input checked="" type="checkbox"/>		7.2		<input checked="" type="checkbox"/>		11.0 WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				11.1 Water (Quality and Quantity)			
1.3		<input checked="" type="checkbox"/>		3.6		<input checked="" type="checkbox"/>		7.3		<input checked="" type="checkbox"/>		11.2		<input checked="" type="checkbox"/>	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.3 Sewage Disposal			
2.0				4.0				7.4		<input checked="" type="checkbox"/>		11.3		<input checked="" type="checkbox"/>	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				12.0 LIGHTING AND VENTILATION			
2.1		<input checked="" type="checkbox"/>		4.1		<input checked="" type="checkbox"/>		7.5		<input checked="" type="checkbox"/>		12.1		<input checked="" type="checkbox"/>	
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				12.2 Lighting			
2.2		<input checked="" type="checkbox"/>		4.2		<input checked="" type="checkbox"/>		8.0				12.2		<input checked="" type="checkbox"/>	
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				12.2 Ventilation			
2.3		<input checked="" type="checkbox"/>		5.0				8.1		<input checked="" type="checkbox"/>		12.1		<input checked="" type="checkbox"/>	
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				13.0 GENERAL			
2.4				5.1		<input checked="" type="checkbox"/>		8.2		<input checked="" type="checkbox"/>		13.1		<input checked="" type="checkbox"/>	
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				13.1 Licence			
2.5				5.2		<input checked="" type="checkbox"/>		9.0				13.2		<input checked="" type="checkbox"/>	
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				13.2 Rodent and Insect Control			
2.6		<input checked="" type="checkbox"/>		6.0				9.1		<input checked="" type="checkbox"/>		13.3		<input checked="" type="checkbox"/>	
Dry Storage				PERSONNEL				Washroom(s)				13.3 Other Infractions/Hazards			
2.7	<input checked="" type="checkbox"/>			6.1			<input checked="" type="checkbox"/>	9.2		<input checked="" type="checkbox"/>					
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)							
3.0				6.2		<input checked="" type="checkbox"/>		10.0		<input checked="" type="checkbox"/>					
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS							
3.1		<input checked="" type="checkbox"/>		6.3		<input checked="" type="checkbox"/>		10.1		<input checked="" type="checkbox"/>					
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.2	<input checked="" type="checkbox"/>			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
2.5	x			Food products are stacked on top of other food products. Hence should not be stacked as it prevents air flow circulation in the fridge and and may not maintain temperature below 4°C/40°F.	immediately

Green Light Yellow Dark Yellow Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: March 28, 2022 If Yes, Date: _____

Received by: _____ Inspector Signature: _____

White - Office; Yellow - Operator; Blue - Copy for Posting WH - With Handling; PM - Public Market; TE - Temporary Event 01/2019

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