

FOOD PREMISES INSPECTION FORM

Name of Premises: Burger King

Licence #: 01-00045

Operator: Glencole Holdings LTD

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 908 Mountain Rd 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 | FOOD | | | | 3.3 | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Holding Methods | 7.0 | FOOD EQUIPMENT AND UTENSILS | | | | 10.2 | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Walls (Construction and Maintenance) |
| 1.1 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | Approved Source | 3.4 | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Cooling Methods | 7.1 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | 10.3 | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Ceilings (Constructions and Maintenance) | |
| 1.2 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | Purchasing and Receiving | 3.5 | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Re-heating Methods | 7.2 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | 11.0 | WATER SUPPLY AND WASTE DISPOSAL | | | | |
| 1.3 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | Acceptable Containers and Labeling | 3.6 | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Handling Methods | 7.3 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | 11.1 | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Water (Quality and Quantity) | |
| 2.0 | FOOD STORAGE | | | | 4.0 | FOOD DISPLAY AND SERVICE | | | | 7.4 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | 11.2 | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Sewage Disposal | |
| 2.1 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | Storage of Potentially Hazardous Foods | 4.1 | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Display Methods | 7.5 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | 11.3 | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Solid Waste Handling | |
| 2.2 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | Frozen Storage | 4.2 | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Advance Preparation | 8.0 | CLEANING AND SANITIZING | | | 12.0 | LIGHTING AND VENTILATION | | | | |
| 2.3 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | Refrigerated Storage (Temperature) | 5.0 | RECORD KEEPING AND RECALLS | | | | 8.1 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | 12.1 | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Lighting | |
| 2.4 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | Refrigerated Storage (Methods) | 5.1 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | Record Keeping | 8.2 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | 12.2 | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Ventilation | |
| 2.5 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | Refrigerated Storage (Space) | 5.2 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | Recall of Food | 9.0 | SANITARY FACILITIES | | | 13.0 | GENERAL | | | | |
| 2.6 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | Dry Storage | 6.0 | PERSONNEL | | | | 9.1 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | 13.1 | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Licence | |
| 2.7 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | Storage of Food for Staff | 6.1 | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Demonstrating Knowledge | 9.2 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | 13.2 | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Rodent and Insect Control | |
| 3.0 | FOOD PREPARATION AND HANDLING | | | | 6.2 | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Employee Health | 10.0 | FLOORS, WALLS AND CEILINGS | | | 13.3 | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Other Infractions/Hazards | |
| 3.1 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | Thawing Methods | 6.3 | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Personal Hygiene Practices | 10.1 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Floors (Construction and Maintenance) | |
| 3.2 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | 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 |
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Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: March 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 - Temporary Event