

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Subway - Magdalen Hill

Licence #: 01-01545

Operator: [Signature]

Type:  Class 3  Class 3 WH  Class 4  Class 5

Address: 2731 Mountain Rd, 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				7.0				10.2				
<b>FOOD</b>				Holding Methods				<b>FOOD EQUIPMENT AND UTENSILS</b>				Walls (Construction and Maintenance)				
1.1				3.4				7.1				10.3				
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)				
1.2				3.5				7.2				<b>11.0 WATER SUPPLY AND WASTE DISPOSAL</b>				
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)				
1.3				3.6				7.3				11.1				
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal				
<b>2.0 FOOD STORAGE</b>				<b>4.0 FOOD DISPLAY AND SERVICE</b>				Manual Dishwashing				11.2				
2.1				4.1				7.4				11.3				
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling				
2.2				4.2				<b>8.0 CLEANING AND SANITIZING</b>				<b>12.0 LIGHTING AND VENTILATION</b>				
Frozen Storage				Advance Preparation				Cleaning and Sanitizing				Lighting				
2.3				<b>5.0 RECORD KEEPING AND RECALLS</b>				8.1				12.1				
Refrigerated Storage (Temperature)				Record Keeping				8.2				12.2				
2.4				5.1				<b>9.0 SANITARY FACILITIES</b>				<b>13.0 GENERAL</b>				
Refrigerated Storage (Methods)				Recall of Food				Washroom(s)				Licence				
2.5				5.2				9.1				13.1				
Refrigerated Storage (Space)				6.0 <b>PERSONNEL</b>				9.2				13.2				
2.6				6.1				<b>10.0 FLOORS, WALLS AND CEILINGS</b>				13.3				
Dry Storage				Demonstrating Knowledge				Floors (Construction and Maintenance)				Other Infractions/Hazards				
2.7				6.2				10.1								
Storage of Food for Staff				Employee Health												
3.0				6.3												
<b>3.0 FOOD PREPARATION AND HANDLING</b>				Personal Hygiene Practices												
3.1				<b>N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction</b>												
Thawing Methods																
3.2																
Cooking Methods																

Item No.	MI	MA	CR	Remarks	Date for Correction
				<i>all violations are corrected</i>	

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 Date of Inspection: March 15, 21  
 If Yes, Date:

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