

**FOOD PREMISES INSPECTION FORM**

Name of Premises:

Deluxe French fries - Elmwood

Licence #:

01-00118

Operator:

[Redacted]

Address:

355 Elmwood Drive  
Moncton, NB

Personal Info:

Class 3    Class 3 WH    Class 4    Class 5

Category:

PM    TE    Catering  
 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>WATER SUPPLY AND WASTE DISPOSAL</b>			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				11.0			
1.3				3.6				7.3				11.1			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)			
2.0				4.0				7.4				11.2			
<b>FOOD STORAGE</b>				<b>FOOD DISPLAY AND SERVICE</b>				Manual Dishwashing				Sewage Disposal			
2.1				4.1				7.5				11.3			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.2				4.2				8.0				<b>LIGHTING AND VENTILATION</b>			
Frozen Storage				Advance Preparation				<b>CLEANING AND SANITIZING</b>				12.0			
2.3				5.0				8.1				12.1			
Refrigerated Storage (Temperature)				<b>RECORD KEEPING AND RECALLS</b>				Cleaning and Sanitizing				Lighting			
2.4				5.1				8.2				12.2			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.5				5.2				9.0				<b>GENERAL</b>			
Refrigerated Storage (Space)				Recall of Food				<b>SANITARY FACILITIES</b>				13.0			
2.6				6.0				9.1				13.1			
Dry Storage				<b>PERSONNEL</b>				Washroom(s)				Licence			
2.7				6.1				9.2				13.2			
Storage of Food for Staff (Separated)				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
3.0				6.2				10.0				13.3			
<b>FOOD PREPARATION AND HANDLING</b>				Employee Health				<b>FLOORS, WALLS AND CEILINGS</b>				Other Infractions/Hazards			
3.1				6.3				10.1							
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.2				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				walkin cooler ventilation units has a start of dust/dirt accumulation. Clean as soon as possible.	Immediately
10.1				Floors under equipment has a bit of an accumulation of food particles. Must be cleaned more frequently.	Immediately
10.3				ceiling above fryer (ventilation) + tiles have grease/dirt accumulation company is coming tonight.	As soon as possible

Green    Light Yellow    Dark Yellow    Striped Red    Red

Re-inspection Required:  Yes    No

Date of Inspection: 9-February-2018   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