

FOOD PREMISES INSPECTION FORM

Name of Premises: Ton Hortons #2624

Licence #: 01-0363

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 1400 Elmwood Dr, 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			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				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				WATER SUPPLY AND WASTE DISPOSAL			
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				FOOD DISPLAY AND SERVICE				7.4				11.2			
FOOD STORAGE				Display Methods				Manual Dishwashing				Sewage Disposal			
2.1				4.1				7.5				11.3			
Storage of Potentially Hazardous Foods				Advance Preparation				Eating Utensils and Dishes				Solid Waste Handling			
2.2				4.2				CLEANING AND SANITIZING				12.0			
Frozen Storage				Record Keeping and Recalls				8.1				LIGHTING AND VENTILATION			
2.3				5.0				Cleaning and Sanitizing				12.1			
Refrigerated Storage (Temperature)				Record Keeping				8.2				12.2			
2.4				5.1				Detergents and Chemical Use and Storage				12.1			
Refrigerated Storage (Methods)				Recall of Food				9.0				GENERAL			
2.5				5.2				SANITARY FACILITIES				13.0			
Refrigerated Storage (Space)				PERSONNEL				9.1				13.1			
2.6				6.0				Washroom(s)				13.1			
Dry Storage				Demonstrating Knowledge				9.2				13.2			
2.7				6.1				Hand Washing Station(s)				13.2			
Storage of Food for Staff				Employee Health				10.0				13.3			
3.0				6.2				FLOORS, WALLS AND CEILINGS				13.3			
FOOD PREPARATION AND HANDLING				Personal Hygiene Practices				10.1				Floors (Construction and Maintenance)			
3.1				6.3											
Thawing Methods															
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
8.1				Ice machine requires a deep clean	Immediately
8.1				Floor area under donut table requires cleaning	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: Feb 10, 22

Re-inspection Required: Yes No

If Yes, Date: _____

Received by: _____

Inspector Signature: _____