

FOOD PREMISES INSPECTION FORM

Name of Premises: King's Club bar + lounge
 Operator: King's club Bar + lounge
 Address: 841 main st moncton

Licence #: 01-03078
 Type: Class 3 Class 3 WH Class 4 Class 5
 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"/>		Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS				10.2					Walls (Construction and Maintenance)
1.1		<input checked="" type="checkbox"/>		Approved Source	3.4			<input checked="" type="checkbox"/>	Cooling Methods	7.1				Food Equipment (Design, Construction, Installation and Maintenance)	10.3					Ceilings (Construction and Maintenance)
1.2		<input checked="" type="checkbox"/>		Purchasing and Receiving	3.5			<input checked="" type="checkbox"/>	Re-heating Methods	7.2				Food Contact Surfaces	11.0	WATER SUPPLY AND WASTE DISPOSAL				
1.3		<input checked="" type="checkbox"/>		Acceptable Containers and Labeling	3.6			<input checked="" type="checkbox"/>	Handling Methods	7.3				Mechanical Dishwashing	11.1					Water (Quality and Quantity)
2.0	FOOD STORAGE				4.0	FOOD DISPLAY AND SERVICE				7.4				Manual Dishwashing	11.2					Sewage Disposal
2.1		<input checked="" type="checkbox"/>		Storage of Potentially Hazardous Foods	4.1			<input checked="" type="checkbox"/>	Display Methods	7.5				Eating Utensils and Dishes	11.3					Solid Waste Handling
2.2		<input checked="" type="checkbox"/>		Frozen Storage	4.2			<input checked="" type="checkbox"/>	Advance Preparation	8.0	CLEANING AND SANITIZING				12.0	LIGHTING AND VENTILATION				
2.3		<input checked="" type="checkbox"/>		Refrigerated Storage (Temperature)	5.0	RECORD KEEPING AND RECALLS				8.1				Cleaning and Sanitizing	12.1					Lighting
2.4		<input checked="" type="checkbox"/>		Refrigerated Storage (Methods)	5.1			<input checked="" type="checkbox"/>	Record Keeping	8.2				Detergents and Chemical Use and Storage	12.2					Ventilation
2.5		<input checked="" type="checkbox"/>		Refrigerated Storage (Space)	5.2			<input checked="" type="checkbox"/>	Recall of Food	9.0	SANITARY FACILITIES				13.0	GENERAL				
2.6		<input checked="" type="checkbox"/>		Dry Storage	6.0	PERSONNEL				9.1				Washroom(s)	13.1					Licence
2.7		<input checked="" type="checkbox"/>		Storage of Food for Staff	6.1			<input checked="" type="checkbox"/>	Demonstrating Knowledge	9.2				Hand Washing Station(s)	13.2					Rodent and Insect Control
3.0	FOOD PREPARATION AND HANDLING				6.2			<input checked="" type="checkbox"/>	Employee Health	10.0	FLOORS, WALLS AND CEILINGS				13.3					Other Infractions/Hazards
3.1		<input checked="" type="checkbox"/>		Thawing Methods	6.3			<input checked="" type="checkbox"/>	Personal Hygiene Practices	10.1				Floors (Construction and Maintenance)						
3.2		<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

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: 25 March 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