FOOD PREMISES INSPECTION FORM

Name of Premises: Guacamole Mexican St Eat
Licence #: GL-00165
Operator:
Address: 171 University Ave, Moncton, NB

Type: ☐ Class 3 ☐ Class 4 ☑ Class 5
Category: ☑ Routine ☐ Re-inspection ☐ New Licence ☐ Other
Water Supply: ☐ Private ☑ Municipal

New Nouveau Brunswick CANADA

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			✓	Holding Methods	**7.0**	**FOOD EQUIPMENT AND UTENSILS**				10.2			✓	Walls (Construction and Maintenance)
1.1		✓		Approved Source	3.4			✓	Cooling Methods	7.1		✓		Food Equipment (Design, Construction, Installation and Maintenance)	10.3			✓	Ceilings (Constructions and Maintenance)
1.2		✓		Purchasing and Receiving	3.5			✓	Re-heating Methods	7.2			✓	Food Contact Surfaces	**11.0**	WATER SUPPLY AND WASTE DISPOSAL			
1.3		✓		Acceptable Containers and Labeling	3.6			✓	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			✓	Storage of Potentially Hazardous Foods	4.1			✓	Display Methods	7.5			✓	Eating Utensils and Dishes	11.3			✓	Solid Waste Handling
2.2			✓	Frozen Storage	4.2			✓	Advance Preparation	**8.0**	**CLEANING AND SANITIZING**				**12.0**	**LIGHTING AND VENTILATION**			
2.3			✓	Refrigerated Storage (Temperature)	**5.0**	**RECORD KEEPING AND RECALLS**				8.1			✓	Cleaning and Sanitizing	12.1			✓	Lighting
2.4			✓	Refrigerated Storage (Methods)	5.1	✓			Record Keeping	8.2			✓	Detergents and Chemical Use and Storage	12.2			✓	Ventilation
2.5			✓	Refrigerated Storage (Space)	5.2	✓			Recall of Food	**9.0**	**SANITARY FACILITIES**				**13.0**	**GENERAL**			
2.6			✓	Dry Storage	**6.0**	**PERSONNEL**				9.1			✓	Washroom(s)	13.1			✓	Licence
2.7			✓	Storage of Food for Staff	6.1			✓	Demonstrating Knowledge	9.2			✓	Hand Washing Station(s)	13.2			✓	Rodent and Insect Control
3.0	**FOOD PREPARATION AND HANDLING**				6.2			✓	Employee Health	**10.0**	**FLOORS, WALLS AND CEILINGS**				13.3			✓	Other Infractions/Hazards
3.1			✓	Thawing Methods	6.3			✓	Personal Hygiene Practices	10.1			✓	Floors (Construction and Maintenance)					
3.2			✓	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
3.3	✓			Rice coolers downstairs require temp logs. Record every 4 hrs of operation.	immediately

☑ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

Date of Inspection: March 23/22

Re-inspection Required: ☐ Yes ☑ No
If Yes, Date:

Received by:

Inspector Signature:

White – Office; Yellow – Operator; Blue – Copy for Posting