

FOOD PREMISES INSPECTION FORM

Name of Premises: McDonald's

Licence #: 01-02109

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 25 Plaza Blvd, 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	FOOD			3.3				Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS			10.2			
1.1				3.4				Cooling Methods	7.1			10.3				
1.2				3.5				Re-heating Methods	7.2			11.0	WATER SUPPLY AND WASTE DISPOSAL			
1.3				3.6				Handling Methods	7.3			11.1				
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4				11.2				
2.1				4.1				Display Methods	7.5			11.3				
2.2				4.2				Advance Preparation	8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
2.3				5.0	RECORD KEEPING AND RECALLS			8.1				12.1				
2.4				5.1				Record Keeping	8.2			12.2				
2.5				5.2				Recall of Food	9.0	SANITARY FACILITIES			13.0	GENERAL		
2.6				6.0	PERSONNEL			9.1				13.1				
2.7				6.1				Demonstrating Knowledge	9.2			13.2				
3.0	FOOD PREPARATION AND HANDLING			6.2				Employee Health	10.0	FLOORS, WALLS AND CEILINGS			13.3			
3.1				6.3				Personal Hygiene Practices	10.1							
3.2				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
9.2				Ensure sanitizer is mixed at 200ppm. Measured @ 500ppm in 3 sinks.	corrected

Light Yellow Dark Yellow Striped Red Red

Date of Inspection: 1 Feb 15, 2015 required: _____ 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