

FOOD PREMISES INSPECTION FORM

Name of Premises: Kenneth E Spencer Mem Home

Licence #: 01-00252

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 35 Atlantic Baptist Avenue
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				11.0 WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				11.1			
1.3				3.6				7.3				Water (Quality and Quantity)			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.2			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Sewage Disposal			
2.1				4.1				7.4				11.3			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.2				4.2				8.0				12.0 LIGHTING AND VENTILATION			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				12.1			
2.3				5.0				8.1				Lighting			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				12.2			
2.4				5.1				8.2				Ventilation			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				13.0 GENERAL			
2.5				5.2				9.0				13.1			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				Licence			
2.6				6.0				9.1				13.2			
Dry Storage				PERSONNEL				Washroom(s)				Rodent and Insect Control			
2.7				6.1				9.2				13.3			
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Other Infractions/Hazards			
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS							
3.1				6.2				10.0							
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.2				6.3				10.1							
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
2.4	X			Some food items uncovered in the walk in fridges + Bakery fridge. Ensure all foods are covered to prevent contamination.	immediately
8.1	X			Cleaning required of vents/pipes above the grill/stove. Build up of dust	next routine insp
9.1	X			Cleaning required of washroom fans in staff Bathrooms. Build up of dust	next routine insp

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: Dec 14, 2021
 If Yes, Date: _____

White - Office; Yellow - Operator; Blue - Copy for Posting WH - With Handling; PM - Public Market; TE - Temporary E