

FOOD PREMISES INSPECTION FORM

Name of Premises: Mulder's Markt
 Operator: _____
 Address: 1400 Ononolaga St.
Oromocto

Licence #: 03-01562 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 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				Water (Quality and Quantity)			
1.3		✓		3.6		✓		7.3		✓		11.1		✓	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.2		✓	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				11.3		✓	
2.1		✓		4.0		✓		7.4		✓		Sewage Disposal			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.2		✓		4.1		✓		7.5		✓		CLEANING AND SANITIZING			
Frozen Storage				Advance Preparation				8.0				12.0			
2.3		✓		4.2		✓		CLEANING AND SANITIZING				LIGHTING AND VENTILATION			
Refrigerated Storage (Temperature)				5.0				8.1				12.1			
RECORD KEEPING AND RECALLS				Record Keeping				Cleaning and Sanitizing				Lighting			
2.4		✓		5.1		✓		8.2		✓		12.2			
Refrigerated Storage (Methods)				Recall of Food				Detergents and Chemical Use and Storage				Ventilation			
2.5		✓		5.2		✓		9.0				13.0			
Refrigerated Storage (Space)				PERSONNEL				SANITARY FACILITIES				GENERAL			
2.6		✓		6.0		✓		9.1		✓		Licence			
Dry Storage				Demonstrating Knowledge				Washroom(s)				Rodent and Insect Control			
2.7		✓		6.1		✓		9.2		✓		Other Infractions/Hazards			
Storage of Food for Staff				Employee Health				Hand Washing Station(s)							
FOOD PREPARATION AND HANDLING				Personal Hygiene Practices				10.0				13.3			
3.0				PERSONNEL				FLOORS, WALLS AND CEILINGS							
3.1		✓		6.2		✓		10.1		✓		Floors (Construction and Maintenance)			
Thawing Methods								Floors (Construction and Maintenance)							
3.2		✓		6.3		✓									
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
				No requirements at time of inspection	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 If Yes, Date: _____

Date of Inspection: 2019-11-18

[Signature]

[Signature]