

FOOD PREMISES INSPECTION FORM



Name of Premises: School Harrison Trumble #81006
 Operator: Compass Group Canada Ltd
 Address: 80 Echo Dr.
Moncton, NB

Licence #: 01-00413
 Type: Class 3 Class 4 Class 5
 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			<input checked="" type="checkbox"/>	Walls (Construction and Maintenance)
1.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Approved Source	3.4		<input checked="" type="checkbox"/>		Cooling Methods	7.1		<input checked="" type="checkbox"/>		Food Equipment (Design, Construction, Installation and Maintenance)	10.3			<input checked="" type="checkbox"/>	Ceilings (Constructions and Maintenance)
1.2		<input checked="" type="checkbox"/>		Purchasing and Receiving	3.5		<input checked="" type="checkbox"/>		Re-heating Methods	7.2		<input checked="" type="checkbox"/>		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		<input checked="" type="checkbox"/>		Mechanical Dishwashing	11.1			<input checked="" type="checkbox"/>	Water (Quality and Quantity)
2.0				FOOD STORAGE	4.0				FOOD DISPLAY AND SERVICE	7.4		<input checked="" type="checkbox"/>		Manual Dishwashing	11.2			<input checked="" type="checkbox"/>	Sewage Disposal
2.1			<input checked="" type="checkbox"/>	Storage of Potentially Hazardous Foods	4.1			<input checked="" type="checkbox"/>	Display Methods	7.5		<input checked="" type="checkbox"/>		Eating Utensils and Dishes	11.3			<input checked="" type="checkbox"/>	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		<input checked="" type="checkbox"/>		Cleaning and Sanitizing	12.1			<input checked="" type="checkbox"/>	Lighting
2.4			<input checked="" type="checkbox"/>	Refrigerated Storage (Methods)	5.1			<input checked="" type="checkbox"/>	Record Keeping	8.2		<input checked="" type="checkbox"/>		Detergents and Chemical Use and Storage	12.2			<input checked="" type="checkbox"/>	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		<input checked="" type="checkbox"/>		Washroom(s)	13.1			<input checked="" type="checkbox"/>	Licence
2.7		<input checked="" type="checkbox"/>		Storage of Food for Staff	6.1			<input checked="" type="checkbox"/>	Demonstrating Knowledge	9.2		<input checked="" type="checkbox"/>		Hand Washing Station(s)	13.2			<input checked="" type="checkbox"/>	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		<input checked="" type="checkbox"/>		Other Infractions/Hazards
3.1			<input checked="" type="checkbox"/>	Thawing Methods	6.3			<input checked="" type="checkbox"/>	Personal Hygiene Practices	10.1		<input checked="" type="checkbox"/>		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

<input checked="" type="checkbox"/> Green	05-Feb-2020	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
<input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow		If Yes, Date:
<input type="checkbox"/> Striped Red <input type="checkbox"/> Red		

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