

FOOD PREMISES INSPECTION FORM

Name of Premises: Bombay Spices

Licence #: 01-03058

Operator: Atlantic Trios Foods Inc

Type:  Class 3  Class 3 WH  Class 4  Class 5

Address: 100-1201 Mountain Road  
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			<input checked="" type="checkbox"/>	7.0				10.2			<input checked="" type="checkbox"/>	
	FOOD							FOOD EQUIPMENT AND UTENSILS								
1.1		<input checked="" type="checkbox"/>		3.4		<input checked="" type="checkbox"/>		7.1		<input checked="" type="checkbox"/>		10.3			<input checked="" type="checkbox"/>	
			Approved Source					Food Equipment (Design, Construction, Installation and Maintenance)							Ceilings (Constructions and Maintenance)	
1.2		<input checked="" type="checkbox"/>		3.5		<input checked="" type="checkbox"/>		7.2		<input checked="" type="checkbox"/>		11.0	WATER SUPPLY AND WASTE DISPOSAL			
			Purchasing and Receiving					Food Contact Surfaces				11.1		<input checked="" type="checkbox"/>		Water (Quality and Quantity)
1.3		<input checked="" type="checkbox"/>		3.6		<input checked="" type="checkbox"/>		7.3		<input checked="" type="checkbox"/>		11.2		<input checked="" type="checkbox"/>		Sewage Disposal
			Acceptable Containers and Labeling					7.4		<input checked="" type="checkbox"/>		11.3		<input checked="" type="checkbox"/>		Solid Waste Handling
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.5		<input checked="" type="checkbox"/>		12.0	LIGHTING AND VENTILATION			
2.1		<input checked="" type="checkbox"/>		4.1		<input checked="" type="checkbox"/>		8.1		<input checked="" type="checkbox"/>		12.1		<input checked="" type="checkbox"/>		Lighting
			Storage of Potentially Hazardous Foods					8.2		<input checked="" type="checkbox"/>		12.2		<input checked="" type="checkbox"/>		Ventilation
2.2		<input checked="" type="checkbox"/>		4.2		<input checked="" type="checkbox"/>		9.0	SANITARY FACILITIES			13.0	GENERAL			
			Frozen Storage					9.1		<input checked="" type="checkbox"/>		13.1		<input checked="" type="checkbox"/>		Licence
2.3		<input checked="" type="checkbox"/>		5.0	RECORD KEEPING AND RECALLS			9.2		<input checked="" type="checkbox"/>		13.2		<input checked="" type="checkbox"/>		Rodent and Insect Control
			Refrigerated Storage (Temperature)					10.0	FLOORS, WALLS AND CEILINGS			13.3		<input checked="" type="checkbox"/>		Other Infractions/Hazards
2.4		<input checked="" type="checkbox"/>		5.1				10.1		<input checked="" type="checkbox"/>						
			Refrigerated Storage (Methods)					N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction								
2.5		<input checked="" type="checkbox"/>		5.2												
			Refrigerated Storage (Space)													
2.6		<input checked="" type="checkbox"/>		6.0	PERSONNEL											
			Dry Storage													
2.7		<input checked="" type="checkbox"/>		6.1		<input checked="" type="checkbox"/>										
			Storage of Food for Staff													
3.0	FOOD PREPARATION AND HANDLING			6.2		<input checked="" type="checkbox"/>										
3.1		<input checked="" type="checkbox"/>		6.3		<input checked="" type="checkbox"/>										
			Thawing Methods													
3.2		<input checked="" type="checkbox"/>														
			Cooking Methods													

Item No.	MI	MA	CR	Remarks	Date for Correction

Green  
 Light Yellow       Dark Yellow  
 Striped Red       Red

Re-inspection Required:  Yes  No

Date of Inspection: Dec 11, 2020      If Yes, Date: \_\_\_\_\_

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