

FOOD PREMISES INSPECTION FORM

Name of Premises: Bombay Spices

Licence #: 01-03058

Operator: A

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 108-201 Mtn Rd, 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 Water (Quality and Quantity)			
1.3		/	/	3.6		/	/	7.3		/	/	11.2 Sewage Disposal			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.3 Solid Waste Handling			
2.0		/	/	4.0 FOOD DISPLAY AND SERVICE				7.4		/	/	12.0 LIGHTING AND VENTILATION			
FOOD STORAGE				Display Methods				Manual Dishwashing				12.1 Lighting			
2.1		/	/	4.1		/	/	7.5		/	/	12.2 Ventilation			
Storage of Potentially Hazardous Foods				Advance Preparation				Eating Utensils and Dishes				13.0 GENERAL			
2.2		/	/	4.2		/	/	8.0 CLEANING AND SANITIZING				13.1 Licence			
Frozen Storage				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				13.2 Rodent and Insect Control			
2.3		/	/	5.0		/	/	8.1		/	/	13.3 Other Infractions/Hazards			
Refrigerated Storage (Temperature)				Record Keeping				Detergents and Chemical Use and Storage							
2.4		/	/	5.1		/	/	8.2		/	/				
Refrigerated Storage (Methods)				Recall of Food				9.0 SANITARY FACILITIES							
2.5		/	/	5.2		/	/	9.1		/	/				
Refrigerated Storage (Space)				PERSONNEL				Washroom(s)							
2.6		/	/	6.0		/	/	9.2		/	/				
Dry Storage				Demonstrating Knowledge				Hand Washing Station(s)							
2.7		/	/	6.1		/	/	10.0 FLOORS, WALLS AND CEILINGS							
Storage of Food for Staff				Employee Health				Floors (Construction and Maintenance)							
3.0		/	/	6.2		/	/								
FOOD PREPARATION AND HANDLING				Personal Hygiene Practices											
3.1		/	/	6.3		/	/								
Thawing Methods															
3.2		/	/	N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction
2.3	/			Ensure all cold holdy temps are recorded at least 2x day	Immediately

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: Dec 7, 21
 If Yes, Date:

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