

FOOD PREMISES INSPECTION FORM

Name of Premises: MONKS 3 Jonesie
 Operator: 130 Bishop Dr Irving Building
 Address: Fredericton NB

License #: 03-02314 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	FOOD			3.3				7.0	FOOD EQUIPMENT AND UTENSILS			10.2			
1.1				3.4				7.1				10.3			
1.2				3.5				7.2				11.0			
1.8				3.6				7.3				11.2			
2.0	FOOD STORAGE			4.0				7.4				11.3			
2.1				4.1				7.5				12.0			
2.2				4.2				8.0				12.1			
2.3				5.0				8.1				12.2			
2.4				5.1				8.2				13.0			
2.5				5.2				9.0				13.1			
2.6				6.0				9.1				13.2			
2.7				6.1				9.2				13.3			
3.0	FOOD PREPARATION AND HANDLING			6.2				10.0	FLOORS, WALLS AND CEILINGS						
3.1				6.3				10.1							
3.2															

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
1.3	X			C) When a food item is opened, portioned and repackaged the portioned packages or shall be labeled with the "packaged on date" using the date the item was opened - pickles and other appetizers were unlabeled A) Frozen foods shall be thawed under cold running water, in a refrigerator at a temperature of 4°C or less, or in a microwave as part of the cooking process - pork loin was setting on counter to thaw B) Food contact surfaces, equipment and utensils shall be maintained such that they function in a manner intended to be easily cleaned and sanitized - cutting boards require to be resurfaced	Next Routine Inspection
7.2	X			FOODS shall be stored in a manner to prevent contamination not on floor	Corrected
2.0	X				Corrected

Green Light Yellow Dark Yellow Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: Jan 13 2021

If Yes, Date: _____