

### FOOD PREMISES INSPECTION FORM

Name of Establishment: Ayer Convenience LTD  
 Operator: Ayer Convenience LTD  
 Address: 385 Fullam Dr  
Moncton

Licence #: 01-00666 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		<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"/>		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"/>		Ceiling (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				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				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				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
				<u>Send copy of menu.</u>	

Green  
 Light Yellow    Dark Yellow  
 Striped Red    Red

Date of Inspection: Sept 6/18

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