

# FOOD PREMISES INSPECTION FORM

Name of Premises: Subway (NWCL)

Licence #: 01-01944

Operator: 022430 NB LTD

Type:  Class 3  Class 3 WH  Class 4  Class 5

Address: 1380 Mountain Rd. Moncton

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			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.3 Sewage Disposal			
2.0				4.0				7.4				11.3			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				12.0 LIGHTING AND VENTILATION			
2.1				4.1				7.5				12.1			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				12.1 Lighting			
2.2				4.2				8.0				12.2			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				12.2 Ventilation			
2.3				5.0				8.1				13.0			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				GENERAL			
2.4				5.1				8.2				13.1			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				13.1 Licence			
2.5				5.2				9.0				13.2			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				13.2 Rodent and Insect Control			
2.6				6.0				9.1				13.3			
Dry Storage				PERSONNEL				Washroom(s)				13.3 Other Infractions/Hazards			
2.7				6.1				9.2				10.0 FLOORS, WALLS AND CEILINGS			
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				10.1 Floors (Construction and Maintenance)			
3.0				6.2				10.1				10.0 FLOORS, WALLS AND CEILINGS			
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS				10.1 Floors (Construction and Maintenance)			
3.1				6.3				N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction							
Thawing Methods				Personal Hygiene Practices											
3.2															
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction
92				There were no hand washing signs in the bathroom	immediately

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 Date of Inspection: Jan 20, 2022  
 If Yes, Date: \_\_\_\_\_  
 Received by: \_\_\_\_\_  
 Inspector Signature: \_\_\_\_\_

White - Office; Yellow - Operator; Blue - Copy for Posting      WH - With Handling; PM - Public Market; TE - Temporary Event      01/2019