

# FOOD PREMISES INSPECTION FORM

Name of Premises: Protem HS.

Licence #: 01-00251

Operator: \_\_\_\_\_

Type:  Class 3  Class 3 WH  Class 4  Class 5

Address: 71 George 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				Solid Waste Handling			
2.1				4.1				7.5				12.0 LIGHTING AND VENTILATION			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				12.1 Lighting			
2.2				4.2				8.0 CLEANING AND SANITIZING				12.2 Ventilation			
Frozen Storage				Advance Preparation				Cleaning and Sanitizing							
2.3				5.0				8.1				13.0 GENERAL			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Detergents and Chemical Use and Storage				13.1 Licence			
2.4				5.1				8.2				13.2 Rodent and Insect Control			
Refrigerated Storage (Methods)				Record Keeping				SANITARY FACILITIES				13.3 Other Infractions/Hazards			
2.5				5.2				9.0							
Refrigerated Storage (Space)				Recall of Food				Washroom(s)							
2.6				6.0				9.1							
Dry Storage				PERSONNEL				Hand Washing Station(s)							
2.7				6.1				9.2							
Storage of Food for Staff				Demonstrating Knowledge				FLOORS, WALLS AND CEILINGS							
3.0				6.2				10.0							
FOOD PREPARATION AND HANDLING				Employee Health				Floors (Construction and Maintenance)							
3.1				6.3				10.1							
Thawing Methods				Personal Hygiene Practices											
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
2.4				Eggs must be stored below ready to eat foods	Corrected

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No

Date of Inspection: Dec 1/21    If Yes, Date: \_\_\_\_\_

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