

FOOD PREMISES INSPECTION FORM

Name of Premises: Circle K #2015

Licence #: 01-01655

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 1575 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				FOOD	3.3			/	Holding Methods	7.0				FOOD EQUIPMENT AND UTENSILS	10.2			/	Walls (Construction and Maintenance)
1.1		/	/	Approved Source	3.4		/	/	Cooling Methods	7.1		/	/	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		/	/	Ceilings (Constructions and Maintenance)
1.2		/	/	Purchasing and Receiving	3.5		/	/	Re-heating Methods	7.2		/	/	Food Contact Surfaces	11.0				WATER SUPPLY AND WASTE DISPOSAL
1.3		/	/	Acceptable Containers and Labeling	3.6		/	/	Handling Methods	7.3		/	/	Mechanical Dishwashing	11.1		/	/	Water (Quality and Quantity)
2.0		/	/	FOOD STORAGE	4.0		/	/	FOOD DISPLAY AND SERVICE	7.4		/	/	Manual Dishwashing	11.2		/	/	Sewage Disposal
2.1		/	/	Storage of Potentially Hazardous Foods	4.1		/	/	Display Methods	7.5		/	/	Eating Utensils and Dishes	11.3		/	/	Solid Waste Handling
2.2		/	/	Frozen Storage	4.2		/	/	Advance Preparation	8.0		/	/	CLEANING AND SANITIZING	12.0		/	/	LIGHTING AND VENTILATION
2.3		/	/	Refrigerated Storage (Temperature)	5.0		/	/	RECORD KEEPING AND RECALLS	8.1		/	/	Cleaning and Sanitizing	12.1		/	/	Lighting
2.4		/	/	Refrigerated Storage (Methods)	5.1		/	/	Record Keeping	8.2		/	/	Detergents and Chemical Use and Storage	12.2		/	/	Ventilation
2.5		/	/	Refrigerated Storage (Space)	5.2		/	/	Recall of Food	9.0		/	/	SANITARY FACILITIES	13.0		/	/	GENERAL
2.6		/	/	Dry Storage	6.0		/	/	PERSONNEL	9.1		/	/	Washroom(s)	13.1		/	/	Licence
2.7		/	/	Storage of Food for Staff	6.1		/	/	Demonstrating Knowledge	9.2		/	/	Hand Washing Station(s)	13.2		/	/	Rodent and Insect Control
3.0		/	/	FOOD PREPARATION AND HANDLING	6.2		/	/	Employee Health	10.0		/	/	FLOORS, WALLS AND CEILINGS	13.3		/	/	Other Infractions/Hazards
3.1		/	/	Thawing Methods	6.3		/	/	Personal Hygiene Practices	10.1		/	/	Floors (Construction and Maintenance)					
3.2		/	/	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

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Jan 27, 2022 Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:	Received by: _____	Inspector Signature: _____
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