

FOOD PREMISES INSPECTION FORM

Name of Premises: Jim Horton Donuts #43

Licence #: 01-00504

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 1166 Mountain Road, 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				WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3				3.6				7.3				11.1			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0				FOOD DISPLAY AND SERVICE				7.4				11.2			
FOOD STORAGE				Display Methods				Manual Dishwashing				Solid Waste Handling			
2.1				4.1				7.5				11.3			
Storage of Potentially Hazardous Foods				Advance Preparation				Eating Utensils and Dishes				LIGHTING AND VENTILATION			
2.2				4.2				CLEANING AND SANITIZING				Lighting			
Frozen Storage				Record Keeping				Cleaning and Sanitizing				Ventilation			
2.3				5.0				8.1				12.1			
Refrigerated Storage (Temperature)				Recall of Food				Detergents and Chemical Use and Storage				GENERAL			
2.4				5.1				8.2				12.2			
Refrigerated Storage (Methods)				PERSONNEL				Sanitary Facilities				Licence			
2.5				6.0				9.1				13.1			
Refrigerated Storage (Space)				Demonstrating Knowledge				Washroom(s)				Rodent and Insect Control			
2.6				6.1				9.2				13.2			
Dry Storage				Employee Health				Hand Washing Station(s)				Other Infractions/Hazards			
2.7				6.2				10.0				13.3			
Storage of Food for Staff				Personal Hygiene Practices				FLOORS, WALLS AND CEILINGS				Floors (Construction and Maintenance)			
3.0				6.3				10.1							
FOOD PREPARATION AND HANDLING															
3.1				N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
Thawing Methods															
3.2															
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction
9.2				The paper towel was not in a dispenser.	immediately corrected.

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: Feb. 17, 2022
 Re-inspection Required: Yes No
 If Yes, Date: _____ Received by: _____ Inspector Signature: _____