

### FOOD PREMISES INSPECTION FORM



Name of Premises: Mama's Restaurant  
 Operator: Leanne <sup>td</sup>  
 Address: 806 Main St  
Moncton NB

Licence #: 01-02402  
 Type:  Class 3  Class 4  Class 5  
 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		✓	X	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			X	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		MA	X	Floors (Construction and Maintenance)					
3.2		✓		Cooking Methods	<i>N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction</i>														

Item No.	MI	MA	CR	Remarks	Date for Correction
2.3	X			Freezers require defrosting. (3 tall freezers)	Immediately
8.1	X			Cleaning required inside of freezers (food debris on bottom of freezers)	Immediately
10.1		X		Flooring peeling in prep area. please ensure all areas of the floor are smooth, non-absorbent & easy to clean.	6 MONTHS (Nov, 2021)

Green       Light Yellow       Dark Yellow  
 Striped Red       Red

Re-inspection Required:  Yes  No  
 Date of Inspection: MAY 5, 2021      If Yes, Date: \_\_\_\_\_

White - Office; Yellow - Operator; Blue - Copy for Posting