

FOOD PREMISES INSPECTION FORM

Name of Premises: Wendy's Restaurant

Licence #: 01-00543

Operator: [Signature]

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 1100 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				FOOD	3.3			Holding Methods	7.0			FOOD EQUIPMENT AND UTENSILS	10.2		
1.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Approved Source	3.4	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Cooling Methods	7.1		<input checked="" type="checkbox"/>	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		<input checked="" type="checkbox"/>
1.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Purchasing and Receiving	3.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Re-heating Methods	7.2		<input checked="" type="checkbox"/>	Food Contact Surfaces	11.0		
1.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Acceptable Containers and Labeling	3.6	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Handling Methods	7.3		<input checked="" type="checkbox"/>	Mechanical Dishwashing	11.1		<input checked="" type="checkbox"/>
2.0				FOOD STORAGE	4.0			FOOD DISPLAY AND SERVICE	7.4		<input checked="" type="checkbox"/>	Manual Dishwashing	11.2		<input checked="" type="checkbox"/>
2.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Storage of Potentially Hazardous Foods	4.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Display Methods	7.5		<input checked="" type="checkbox"/>	Eating Utensils and Dishes	11.3		<input checked="" type="checkbox"/>
2.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Frozen Storage	4.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Advance Preparation	8.0		<input checked="" type="checkbox"/>	CLEANING AND SANITIZING	12.0		
2.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Refrigerated Storage (Temperature)	5.0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	RECORD KEEPING AND RECALLS	8.1		<input checked="" type="checkbox"/>	Cleaning and Sanitizing	12.1		<input checked="" type="checkbox"/>
2.4		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Refrigerated Storage (Methods)	5.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Record Keeping	8.2		<input checked="" type="checkbox"/>	Detergents and Chemical Use and Storage	12.2		<input checked="" type="checkbox"/>
2.5		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Refrigerated Storage (Space)	5.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Recall of Food	9.0		<input checked="" type="checkbox"/>	SANITARY FACILITIES	13.0		
2.6		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Dry Storage	6.0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	PERSONNEL	9.1		<input checked="" type="checkbox"/>	Washroom(s)	13.1		<input checked="" type="checkbox"/>
2.7		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Storage of Food for Staff	6.1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Demonstrating Knowledge	9.2		<input checked="" type="checkbox"/>	Hand Washing Station(s)	13.2		<input checked="" type="checkbox"/>
3.0				FOOD PREPARATION AND HANDLING	6.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Employee Health	10.0		<input checked="" type="checkbox"/>	FLOORS, WALLS AND CEILINGS	13.3		<input checked="" type="checkbox"/>
3.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Thawing Methods	6.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Personal Hygiene Practices	10.1		<input checked="" type="checkbox"/>	Floors (Construction and Maintenance)			
3.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	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
8.1	<input checked="" type="checkbox"/>			Dishwashing area requires cleaning	corrected during inspection

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: April 04, 2022

Re-inspection Required: Yes No

If Yes, Date: _____

Received by: [Signature]

Inspector Signature: _____