

FOOD PREMISES INSPECTION FORM

Name of Premises: A+W

Licence #: 01-02540

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 2600 Mountain Road
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				3.3		<input checked="" type="checkbox"/>		7.0				10.2		<input checked="" type="checkbox"/>	
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1		<input checked="" type="checkbox"/>		3.4	<input checked="" type="checkbox"/>			7.1		<input checked="" type="checkbox"/>		10.3		<input checked="" type="checkbox"/>	
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2	<input checked="" type="checkbox"/>			3.5	<input checked="" type="checkbox"/>			7.2		<input checked="" type="checkbox"/>		11.0 WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				11.1 Water (Quality and Quantity)			
1.3		<input checked="" type="checkbox"/>		3.6		<input checked="" type="checkbox"/>		7.3		<input checked="" type="checkbox"/>		11.2		<input checked="" type="checkbox"/>	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.3 Sewage Disposal			
2.0				4.0				7.4		<input checked="" type="checkbox"/>		11.3		<input checked="" type="checkbox"/>	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1		<input checked="" type="checkbox"/>		4.1		<input checked="" type="checkbox"/>		7.5		<input checked="" type="checkbox"/>		12.0 LIGHTING AND VENTILATION			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				12.1 Lighting			
2.2		<input checked="" type="checkbox"/>		4.2	<input checked="" type="checkbox"/>			8.0			<input checked="" type="checkbox"/>	12.2		<input checked="" type="checkbox"/>	
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				12.2 Ventilation			
2.3			<input checked="" type="checkbox"/>	5.0				8.1		<input checked="" type="checkbox"/>		13.0 GENERAL			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				13.1 Licence			
2.4		<input checked="" type="checkbox"/>		5.1	<input checked="" type="checkbox"/>			8.2			<input checked="" type="checkbox"/>	13.2		<input checked="" type="checkbox"/>	
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				13.2 Rodent and Insect Control			
2.5		<input checked="" type="checkbox"/>		5.2	<input checked="" type="checkbox"/>			9.0				13.3		<input checked="" type="checkbox"/>	
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				13.3 Other Infractions/Hazards			
2.6		<input checked="" type="checkbox"/>		6.0				9.1		<input checked="" type="checkbox"/>		10.0 FLOORS, WALLS AND CEILINGS			
Dry Storage				PERSONNEL				Washroom(s)				10.1 Floors (Construction and Maintenance)			
2.7	<input checked="" type="checkbox"/>			6.1		<input checked="" type="checkbox"/>		9.2		<input checked="" type="checkbox"/>		10.1 Floors (Construction and Maintenance)			
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)							
3.0				6.2		<input checked="" type="checkbox"/>		10.0							
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS							
3.1		<input checked="" type="checkbox"/>		6.3		<input checked="" type="checkbox"/>		10.1		<input checked="" type="checkbox"/>					
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.2		<input checked="" type="checkbox"/>		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
2.3	<input checked="" type="checkbox"/>			Refrigerator's temperatures are taken once a day (morning). Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspector.	Next routine inspection
8.2		<input checked="" type="checkbox"/>		Quat sanitizer is too strong. Sanitizer solution shall be used in strict accordance with the manufacturer's instructions (Quat - 200ppm).	Corrected immediately

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: June 25, 2021

If Yes, Date: _____

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