

FOOD PREMISES INSPECTION FORM

Name of Premises: Smith's special care home Ltd.

Licence #: 01-00283

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 56 Dorchester Street 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		✓		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		✓		11.0 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				4.0				7.4	✓			11.2		✓	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1		✓		4.1	✓			7.5		✓		11.3		✓	
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				LIGHTING AND VENTILATION			
2.2		✓		4.2	✓			8.0				12.0			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				Lighting			
2.3			X	5.0				8.1		✓		12.1		✓	
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Ventilation			
2.4		✓		5.1	✓			8.2			X	12.2		✓	
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				GENERAL			
2.5		✓		5.2	✓			9.0				13.0			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				Licence			
2.6		✓		6.0				9.1		✓		13.1		✓	
Dry Storage				PERSONNEL				Washroom(s)				Rodent and Insect Control			
2.7	✓			6.1		✓		9.2		✓		13.2		✓	
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Other Infractions/Hazards			
3.0				6.2		✓		10.0				13.3		✓	
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS							
3.1		✓		6.3		✓		10.1		✓					
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.2		✓		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
8.2		X		Ensure sanitizer is maintained at 200ppm concentration Quats.	corrected.
2.3	X			Ensure all refrigeration unit temperature is recorded 2x daily, temperature is below 4°C / 40°F.	immediately

Green Light Yellow Dark Yellow Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: June 10, 2021

If Yes, Date: _____

received by: _____ inspector signature: _____