

FOOD PREMISES INSPECTION FORM

Name of Premises: Mama's Express

Licence #: 01-02875

Operator: [Redacted] LD

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 1576 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				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				11.1 Water (Quality and Quantity)			
1.3				3.6				7.3				11.2			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.2 Sewage Disposal			
2.0				4.0				7.4				11.3			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				11.3 Solid Waste Handling			
2.1				4.1				7.5				12.0 LIGHTING AND VENTILATION			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				12.1 Lighting			
2.2				4.2				8.0				12.2			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				12.2 Ventilation			
2.3				5.0				8.1				9.0			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				13.0 GENERAL			
2.4				5.1				8.2				9.1			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				13.1 Licence			
2.5				5.2				9.0				9.2			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				13.2 Rodent and Insect Control			
2.6				6.0				9.1				10.0			
Dry Storage				PERSONNEL				Washroom(s)				13.3 Other Infractions/Hazards			
2.7				6.1				9.2				10.1			
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				FLOORS, WALLS AND CEILINGS			
3.0				6.2				10.0				10.1			
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS				Floors (Construction and Maintenance)			
3.1				6.3				10.1				N.O. -- Not Observed; S -- Satisfactory; U -- Unsatisfactory; MI -- Minor Infraction; MA -- Major Infraction; CR -- Critical Infraction			
Thawing Methods				Personal Hygiene Practices				FLOORS, WALLS AND CEILINGS							
3.2															
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction
1.3				Some ready to eat food items in the refrigerator were not labeled & dated.	Immediately
2.3				Temperature of all refrigerators were not logged for the month of November	immediately
8.2				There was no sanitizer mixed at the time of inspection	corrected -
9.2				There were dirty dishes stored in the handwashing station. The hand sink is designated for hand washing only.	corrected -

Green
 Light Yellow
 Striped Red
 Dark Yellow
 Red

Date of Inspection: NOV-30, 2021
 Re-insp Required: If Yes, I

White - Office; Yellow - Operator; Blue - Copy for Posting
 WH - With Handling; PM -

Signature: _____
 11/2019