

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Carl Moncton Inc

Licence #: 01-01257

Operator: [Signature]

Type:  Class 3  Class 3 WH  Class 4  Class 5

Address: 80 Lockhart Ave  
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			✓
<b>FOOD</b>				Holding Methods				<b>FOOD EQUIPMENT AND UTENSILS</b>				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			
1.3		✓		3.6			✓	7.3			✓	Water (Quality and Quantity)			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.2			
<b>FOOD STORAGE</b>				<b>FOOD DISPLAY AND SERVICE</b>				Manual Dishwashing				Sewage Disposal			
2.1		✓		4.1			✓	7.4			✓	11.3			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.2		✓		4.2			✓	<b>8.0 CLEANING AND SANITIZING</b>				<b>12.0 LIGHTING AND VENTILATION</b>			
Frozen Storage				Advance Preparation				Cleaning and Sanitizing				12.1			
2.3		✓		<b>5.0 RECORD KEEPING AND RECALLS</b>				Detergents and Chemical Use and Storage				12.2			
Refrigerated Storage (Temperature)				Record Keeping				8.1				Lighting			
2.4		✓		5.1			✓	<b>9.0 SANITARY FACILITIES</b>				<b>13.0 GENERAL</b>			
Refrigerated Storage (Methods)				Recall of Food				9.1				13.1			
2.5		✓		5.2			✓	Washroom(s)				Licence			
Refrigerated Storage (Space)				6.0 <b>PERSONNEL</b>				9.2				13.2			
2.6		✓		6.1			✓	Hand Washing Station(s)				13.3			
Dry Storage				Demonstrating Knowledge				<b>10.0 FLOORS, WALLS AND CEILINGS</b>				Other Infractions/Hazards			
2.7		✓		6.2			✓	10.1							
Storage of Food for Staff				Employee Health				Floors (Construction and Maintenance)							
<b>3.0 FOOD PREPARATION AND HANDLING</b>				6.3											
3.1		✓		Personal Hygiene Practices											
Thawing Methods															
3.2		✓													
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
10.1	✓			Missing tiles and the hole must be fix.	Immediately

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 If Yes, Date:

Date of Inspection: Nov 8, 2021

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