

FOOD PREMISES INSPECTION FORM

Name of Premises: Building Futures Early Learning Childcare Centre Licence #: 01-00367

Operator: / Type: Class 3 Class 3 WH Class 4 Class 5

Address: 178 Albert 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 | FOOD | | | 3.3 | <input checked="" type="checkbox"/> | | | Holding Methods | 7.0 | FOOD EQUIPMENT AND UTENSILS | | | 10.2 | | <input checked="" type="checkbox"/> | |
| 1.1 | | <input checked="" type="checkbox"/> | | Approved Source | 3.4 | <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"/> | | | Purchasing and Receiving | 3.5 | <input checked="" type="checkbox"/> | | Re-heating Methods | 7.2 | | <input checked="" type="checkbox"/> | | Food Contact Surfaces | 11.0 | WATER SUPPLY AND WASTE DISPOSAL | |
| 1.3 | | <input checked="" type="checkbox"/> | | Acceptable Containers and Labeling | 3.6 | | <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"/> | | Storage of Potentially Hazardous Foods | 4.1 | <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"/> | | Frozen Storage | 4.2 | | <input checked="" type="checkbox"/> | Advance Preparation | 8.0 | CLEANING AND SANITIZING | | | 12.0 | LIGHTING AND VENTILATION | | |
| 2.3 | | <input checked="" type="checkbox"/> | | Refrigerated Storage (Temperature) | 5.0 | 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"/> | | Refrigerated Storage (Methods) | 5.1 | <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"/> | | Refrigerated Storage (Space) | 5.2 | <input checked="" type="checkbox"/> | | Recall of Food | 9.0 | SANITARY FACILITIES | | | 13.0 | GENERAL | | |
| 2.6 | | <input checked="" type="checkbox"/> | | Dry Storage | 6.0 | PERSONNEL | | | 9.1 | | <input checked="" type="checkbox"/> | | Washroom(s) | 13.1 | | <input checked="" type="checkbox"/> |
| 2.7 | <input checked="" type="checkbox"/> | | | Storage of Food for Staff | 6.1 | | <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"/> | | Employee Health | 10.0 | FLOORS, WALLS AND CEILINGS | | | 13.3 | | <input checked="" type="checkbox"/> | |
| 3.1 | <input checked="" type="checkbox"/> | | | Thawing Methods | 6.3 | | <input checked="" type="checkbox"/> | Personal Hygiene Practices | 10.1 | | <input checked="" type="checkbox"/> | | Floors (Construction and Maintenance) | | | |
| 3.2 | | <input checked="" type="checkbox"/> | | Cooking Methods | <i>N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction</i> | | | | | | | | | | | |

| Item No. | MI | MA | CR | Remarks | Date for Correction |
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Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: Feb. 4, 2021 Re-inspection Required: Yes No

If Yes, Date: / Received by: _____ Inspector Signature: _____