

FOOD PREMISES INSPECTION FORM

Name of Premises: Halo Donuts

Licence #: 01-03125

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 25 Gorge Rd, Suite 102, 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							
1.3				3.6				7.3				11.1			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)			
2.0				4.0 FOOD DISPLAY AND SERVICE				7.4				11.2			
FOOD STORAGE				Display Methods				Manual Dishwashing				Sewage Disposal			
2.1				4.1				7.5				11.3			
Storage of Potentially Hazardous Foods				Advance Preparation				Eating Utensils and Dishes				Solid Waste Handling			
2.2				4.2				8.0 CLEANING AND SANITIZING				12.0 LIGHTING AND VENTILATION			
Frozen Storage				Record Keeping and Recalls				Cleaning and Sanitizing				Lighting			
2.3				5.0				8.1				12.1			
Refrigerated Storage (Temperature)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.4				5.1				8.2				12.2			
Refrigerated Storage (Methods)				Recall of Food				SANITARY FACILITIES				GENERAL			
2.5				5.2				9.1				13.0			
Refrigerated Storage (Space)				PERSONNEL				Washroom(s)				Licence			
2.6				6.0				9.2				13.1			
Dry Storage				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
2.7				6.1				10.0				13.2			
Storage of Food for Staff				Employee Health				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
3.0				6.2				10.1				13.3			
FOOD PREPARATION AND HANDLING				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.1				6.3											
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
2-3				Cold holding temp. missing for a couple of days. Ensure these are done 2x day while in operation	Immediately

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: Feb 16, 22

If Yes, Date: _____

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