

FOOD PREMISES INSPECTION FORM

Name of Premises: Mc Buns Bakery
 Operator: [Signature]
 Address: 122 Shediac Road
Moncton, NB

Licence #: 01-02788
 Type: Class 3 Class 3 WH Class 4 Class 5
 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	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4		✓		11.2		✓	
2.1		✓		4.1		✓		7.5		✓		11.3		✓	
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.2		✓		4.2		✓		8.0	CLEANING AND SANITIZING			LIGHTING AND VENTILATION			
Frozen Storage				Advance Preparation				Cleaning and Sanitizing				Lighting			
2.3		✓		5.0	RECORD KEEPING AND RECALLS			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		✓		9.0	SANITARY FACILITIES			GENERAL			
Refrigerated Storage (Space)				PERSONNEL				Washroom(s)				Licence			
2.6		✓		6.0	PERSONNEL			9.1		✓		13.1		✓	
Dry Storage				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
2.7	✓			6.1		✓		9.2		✓		13.2		✓	
Storage of Food for Staff				Employee Health				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
3.0	FOOD PREPARATION AND HANDLING			6.2		✓		10.0	FLOORS, WALLS AND CEILINGS			Other Infractions/Hazards			
3.1		✓		6.3		✓		10.1		✓		13.3	✓		
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
7.1	✓			Few wine shelves require cleaning (Dry storage area) observed with accumulation	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: 15-Nov-201
 If Yes, Date: _____

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