

FOOD PREMISES INSPECTION FORM

Name of Premises: Kim Long

Licence #: 01-01846

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 1978 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				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			Food Contact Surfaces	11.0		
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		
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			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		
2.6		<input checked="" type="checkbox"/>		Dry Storage	6.0			PERSONNEL	9.1			Washroom(s)	13.1		<input checked="" type="checkbox"/>
2.7		<input checked="" type="checkbox"/>		Storage of Food for Staff	6.1			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	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
1.3	<input checked="" type="checkbox"/>			Foods stored in containers are not labelled. Foods must be properly labelled with date of preparation.	Corrected immediately
7.2	<input checked="" type="checkbox"/>			Ice machine needs cleaning, food contact surfaces must be kept clean and sanitized	Next inspection
8.2		<input checked="" type="checkbox"/>		Quat sanitizer solution concentration is low. (Sanitizer concentration shall be in accordance with manufacturer's instruction [Quat - 200ppm].	Corrected immediately

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: June 16, 2021

Re-inspection Required: Yes No

If Yes, Date: _____

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