

FOOD PREMISES INSPECTION FORM



Name of Premises: Garden Terrace Dining Room
 Operator: People Park Tower Inc
 Address: 55 Camden Cres, Moncton, NB

Licence #: 01-01178
 Type: Class 3 Class 4 Class 5
 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			/	Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS				10.2			/	Walls (Construction and Maintenance)
1.1		/	/	Approved Source	3.4		/	/	Cooling Methods	7.1		/	/	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		/	/	Ceilings (Constructions and Maintenance)
1.2		/	/	Purchasing and Receiving	3.5		/	/	Re-heating Methods	7.2		/	/	Food Contact Surfaces	11.0	WATER SUPPLY AND WASTE DISPOSAL			
1.3		/	/	Acceptable Containers and Labeling	3.6		/	/	Handling Methods	7.3		/	/	Mechanical Dishwashing	11.1		/	/	Water (Quality and Quantity)
2.0	FOOD STORAGE				4.0	FOOD DISPLAY AND SERVICE				7.4		/	/	Manual Dishwashing	11.2		/	/	Sewage Disposal
2.1		/	/	Storage of Potentially Hazardous Foods	4.1		/	/	Display Methods	7.5		/	/	Eating Utensils and Dishes	11.3		/	/	Solid Waste Handling
2.2		/	/	Frozen Storage	4.2		/	/	Advance Preparation	8.0	CLEANING AND SANITIZING				12.0	LIGHTING AND VENTILATION			
2.3		/	/	Refrigerated Storage (Temperature)	5.0	RECORD KEEPING AND RECALLS				8.1		/	/	Cleaning and Sanitizing	12.1		/	/	Lighting
2.4		/	/	Refrigerated Storage (Methods)	5.1		/	/	Record Keeping	8.2		/	/	Detergents and Chemical Use and Storage	12.2		/	/	Ventilation
2.5		/	/	Refrigerated Storage (Space)	5.2		/	/	Recall of Food	9.0	SANITARY FACILITIES				13.0	GENERAL			
2.6		/	/	Dry Storage	6.0	PERSONNEL				9.1		/	/	Washroom(s)	13.1		/	/	Licence
2.7		/	/	Storage of Food for Staff	6.1		/	/	Demonstrating Knowledge	9.2		/	/	Hand Washing Station(s)	13.2		/	/	Rodent and Insect Control
3.0	FOOD PREPARATION AND HANDLING				6.2		/	/	Employee Health	10.0	FLOORS, WALLS AND CEILINGS				13.3		/	/	Other Infractions/Hazards
3.1		/	/	Thawing Methods	6.3		/	/	Personal Hygiene Practices	10.1		/	/	Floors (Construction and Maintenance)					
3.2		/	/	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

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Striped Red	<input type="checkbox"/> Dark Yellow <input type="checkbox"/> Red	Date of Inspection: <u>Mon Jan 6, 2022</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:	Received By: _____	Inspector Signature: _____
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