

Food Premises Inspection Summary Report

Name of Premise:	DQ Grill and Chill	Licence #:	02-03163
Address:	282 Main Street Sussex NB	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	June 16, 2023

MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Applicable

OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for Correction
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean. Observations: Deep freeze in cook line is missing handle. Handle must be repaired. Freezer in back area must be cleaned.	Immediately
2.5	MI	Refrigerators (including surfaces, racks, trays, vents, shelves, etc.) shall be maintained such that it functions in the manner intended and can be easily cleaned and sanitized. Observations: Fridge fans are getting buildup on them and must be cleaned. Lighting in walk in cooler is dark and shall have adequate lighting.	Immediately
3.3	MA	Potentially hazardous foods shall be held at 4°C (40°F) or less or at 60°C (140°F) or above until served. Observations: Bacon was left out at room temperature. Bacon was put away into warmer. Corrective Actions: CDI	Corrected
7.5	MA	Utensils and dishes shall be stored in a manner so as to be kept clean and sanitary. Observations: Utensils in Prep area must be changed out regularly with new clean utensils. Utensil handles must not be in contact with food. Corrective Actions: CDI	Corrected

CLOSING COMMENTS

Rating colour: Green