

## Food Premises Inspection Report

|  |  |
|--|--|
| <b>Name of Premise:</b> Chef Rick Meals to go<br><br><b>Address:</b> 9C-900 Hanwell Road<br>Fredericton NB E3B 6A2 | <b>Licence #:</b> 03-02487<br><b>Type:</b> Class/Classe 5<br><b>Category:</b> Compliance<br><b>Water Supply:</b> Municipal<br><b>Date of Inspection:</b> July 24, 2021 |
|--|--|

| Item no.                                 | Description   | CDI                      | R                        |
|--|---|--------------------------|--------------------------|
| <b>1.0 FOOD</b>                          |   |                          |                          |
| 1.1                                      | S Approved Source   | <input type="checkbox"/> | <input type="checkbox"/> |
| 1.2                                      | S Purchasing and Receiving  | <input type="checkbox"/> | <input type="checkbox"/> |
| 1.3                                      | S Acceptable Containers and Labeling                                  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>2.0 FOOD STORAGE</b>                  |   |                          |                          |
| 2.1                                      | S Storage of Potentially Hazardous Foods                              | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.2                                      | S Frozen Storage  | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.3                                      | S Refrigerated Storage (Temperature)                                  | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.4                                      | S Refrigerated Storage (Methods)                                      | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.5                                      | S Refrigerated Storage (Space)  | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.6                                      | S Dry Storage   | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.7                                      | S Storage of Food for Staff   | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>3.0 FOOD PREPARATION AND HANDLING</b> |   |                          |                          |
| 3.1                                      | S Thawing Methods   | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.2                                      | S Cooking Methods   | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.3                                      | S Holding Methods   | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.4                                      | S Cooling Methods   | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.5                                      | S Re-heating Methods  | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.6                                      | S Handling Methods  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>4.0 FOOD DISPLAY AND SERVICE</b>      |   |                          |                          |
| 4.1                                      | S Display Methods   | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.2                                      | S Advance Preparation   | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>5.0 RECORD KEEPING AND RECALLS</b>    |   |                          |                          |
| 5.1                                      | S Record Keeping  | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.2                                      | S Recall of Food  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>6.0 PERSONNEL</b>                     |   |                          |                          |
| 6.1                                      | S Demonstrating Knowledge   | <input type="checkbox"/> | <input type="checkbox"/> |
| 6.2                                      | S Employee Health   | <input type="checkbox"/> | <input type="checkbox"/> |
| 6.3                                      | S Personal Hygiene Practices  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>7.0 FOOD EQUIPMENT AND UTENSILS</b>   |   |                          |                          |
| 7.1                                      | S Food Equipment (Design, Construction, Installation and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |
| 7.2                                      | S Food Contact Surfaces   | <input type="checkbox"/> | <input type="checkbox"/> |
| 7.3                                      | S Mechanical Dishwashing  | <input type="checkbox"/> | <input type="checkbox"/> |
| 7.4                                      | S Manual Dishwashing  | <input type="checkbox"/> | <input type="checkbox"/> |
| 7.5                                      | S Eating Utensils and Dishes  | <input type="checkbox"/> | <input type="checkbox"/> |

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|                         |                       |                   |          |
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|-------------------------|-----------------------|-------------------|----------|

### 8.0 CLEANING AND SANITIZING

- |     |   |   |                          |                          |
|-----|---|---|--------------------------|--------------------------|
| 8.1 | S | Cleaning and Sanitizing                 | <input type="checkbox"/> | <input type="checkbox"/> |
| 8.2 | S | Detergents and Chemical Use and Storage | <input type="checkbox"/> | <input type="checkbox"/> |

### 9.0 SANITARY FACILITIES

- |     |   |                         |                          |                          |
|-----|---|-------------------------|--------------------------|--------------------------|
| 9.1 | S | Washroom(s)             | <input type="checkbox"/> | <input type="checkbox"/> |
| 9.2 | S | Hand Washing Station(s) | <input type="checkbox"/> | <input type="checkbox"/> |

### 10.0 FLOORS, WALLS AND CEILINGS

- |      |   |  |                          |                          |
|------|---|--|--------------------------|--------------------------|
| 10.1 | S | Floors (Construction and Maintenance)    | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.2 | S | Walls (Construction and Maintenance)     | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.3 | S | Ceilings (Constructions and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |

### 11.0 WATER SUPPLY AND WASTE DISPOSAL

- |      |   |                              |                          |                          |
|------|---|------------------------------|--------------------------|--------------------------|
| 11.1 | S | Water (Quality and Quantity) | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.2 | S | Sewage Disposal              | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.3 | S | Solid Waste Handling         | <input type="checkbox"/> | <input type="checkbox"/> |

### 12.0 LIGHTING AND VENTILATION

- |      |   |             |                          |                          |
|------|---|-------------|--------------------------|--------------------------|
| 12.1 | S | Lighting    | <input type="checkbox"/> | <input type="checkbox"/> |
| 12.2 | S | Ventilation | <input type="checkbox"/> | <input type="checkbox"/> |

### 13.0 GENERAL

- |      |   |                           |                          |                          |
|------|---|---------------------------|--------------------------|--------------------------|
| 13.1 | S | Licence                   | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.2 | S | Rodent and Insect Control | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.3 | S | Other Infractions/Hazards | <input type="checkbox"/> | <input type="checkbox"/> |

*N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Critical infraction, CDI - Corrected During Inspection, R - Repeated infraction*

### OBSERVATIONS AND CORRECTIVE ACTIONS

| Item | MI /MA/ CR | Remarks | Date for correction |
|------|------------|---------|---------------------|
|------|------------|---------|---------------------|

### CLOSING COMMENTS

This inspection was completed in response to Mr. Huskins' application to extend his license approval to include Poppy's Lemonade and Popcorn. This operation is a food trailer with all water, wastewater and electrical services self-contained. No deficiencies observed during inspection. Recommended for approval.

**Rating color** **Green/Vert**