FOOD PREMISES INSPECTION FORM

of Premises:	Chilli of One		Licence #: (0) - (2)	Type:		lass 5		17
tor:		St 81 M2	Category:	Re-inspection Ne	☐ Class 3 Class 4 ☐ C ew Licence ☐ Complaint ☐		ection	Brunswin
ss:	201 Charlitle	34 82 M3	Water Supply:	Municipal Municipal				Brunsw1
·				•				
-cobb			Holding Methods			4 * * * * * * * * * * * * * * * * * * *		
					Food Equipment (Design, Constru			Walls (Construction and Main
	Approved Source		Cooling Methods		Installation and Maintenance)	ction,		Ceilings (Constructions and Maintenance)
	Purchasing and Receiving	3.6 :	Re-heating Methods	1.0	Food Contact Surfaces			HO VALUE DEPLEA
non aros o	Acceptable Containers and Labeling	146	Handling Methods	463	Mechanical Dishwashing			Water (Quality and Quantity)
0.0075.00455	Storage of Potentially Hazardous Foo				Manual Dishwashing	13024		Sewage Disposal
	Frozen Storage	us - ag	Display Methods Advance Preparation		Eating Utensils and Dishes			Solid Waste Handling
·	Refrigerated Storage (Temperature)		EPING AND RECALLS	CAN CLANCE AND	Control of the Contro		A college	
- - - - - - - - - - 		25007000			Cleaning and Sanitizing Detergents and Chemical Use and			Lighting
	Refrigerated Storage (Methods)		Record Keeping	A2 :	Storage	. #4		Ventilation
	Refrigerated Storage (Space)	- 52	Recall of Food	(May 1) CHAMPATTER	加加州的特别			
	Dry Storage				Washroom(s)			Licence
	Storage of Food for Staff	183	Demonstrating Knowledge	- 92	Hand Washing Station(s)	9.2		Rodent and Insect Control
				The sold control was a series of the sold sold sold sold sold sold sold sold				
ON THE PARA	ATTION AND HAME INS		Employee Health	FASSE (VA)		(-11-) (2 113-1).		Other Infractions/Hazards
	Thawing Methods Cooking Methods	8 50	Personal Hygiene Practices N.O. – Not Observed; S –	Satisfactory; U – Unsatisfact	Floors (Construction and Maintena tory; MI – Minor Infraction; MA – Major	nce)	cal Infraction	
	Thawing Methods Cooking Methods	8 50	Personal Hygiene Practices	Satisfactory; U – Unsatisfact	Floors (Construction and Maintena	nce)	cal Infraction	
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Red

Date of Inspection:

If Yes, Date:

Striped Red