FOOD PREMISES INSPECTION FORM

Name of Premises: Chuckles Lounge
Licence #: 62-02753
Type: ☐ Class 3 ☑ Class 4 ☐ Class 5
Operator:
Category: ☐ Routine ☑ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection
Address: 212 McAllister Drive, Unit 129
Water Supply: ☐ Private ☑ Municipal

New Nouveau Brunswick

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	*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 The current handwash station is sufficient based on type and amount of food handling. If the menu increases beyond precooked wings and apitisers, another handwash station (the one currently not operational) will be required to be fixed.	

☑ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

Date of Inspection: Jan 31/2018

Re-inspection Required: ☐ Yes ☑ No

If Yes, Date:

White – Office; Yellow – Operator; Blue – Copy for Posting