FOOD PREMISES INSPECTION FORM

Name of Premises: Mary Brown's Famous Chicken + Tasters **Licence #:** 03-01586

Operator:

Address: 1111 Regent St. Unit 17 Fredericton

Type: ☐ Class 3 ☒ Class 4 ☐ Class 5

Category: ☒ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection

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			X	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			W	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
3.3	X			Hot Holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review. - Presently temperature only checked twice daily	Today

☒ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

Date of Inspection: October 30 2020

Re-inspection Required: ☐ Yes ☒ No

If Yes, Date:

Received by:

Inspector Signature:

FOOD PREMISES INSPECTION FORM

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~~Item No.~~	MI	MA	CR	Remarks	Date for Correction
FACE SHIELD.				Staff presently wearing face shied shall maintain 2m seperation distance from staff while performing work duties also Increase hand washing during work. This is to remain in effect until regular face mask can be worn.	Immediately,

☒ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

October 30, 2020 — Date of Inspection:

Re-inspection Required: ☐ Yes ☒ No

If Yes, Date:

Inspector Signature:

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

04/2013