## FOOD PREMISES INSPECTION FORM

Name	of Prer	mises:	Commet Chif Pa.				ckers Lti Licence #: 0			2435	Ту	ype: Class 3 Class 4 Cofass 5				4	
Operat	tor:		an					Type: Class 3 Class 4 Cass 5  Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection  Water Supply: Private Municipal								Brunswick	
Addres	ss:	3. a man or , six a.				, a C Water Supply:				Private Municipal							DI UI ISWICK
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1.0	FOOD				3.3			Holding Meth	ods	7.9	FOOD E	QUIPMENT	AND UTENSILS	10.2		<u> </u>	Wslls (Construction and Maintenance)  Ceilings (Constructions and
1.1			Approved Source 3.4			Cooling Meth	ods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Maintenance)		
1.2			Purchasing end Receiving 3.5				Re-heating Methods			7.2			Food Contact Surfaces	11.0	WATER S	SUPPLY AN	D WASTE DISPOSAL
1.3		/	Acceptable	Containers and Labeling	3.6		/	Handling Met	hods	7.3			Mechanical Dishwashing	11.1		4	Water (Quality and Quantity)
2.0	FOOD 8	STORAGE	4.0 FDDD DISPLAY AR			ID SERVICE		7.4		<u> </u>	Ma nuar Dishwashing	11.2	<u> </u>	4	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 Storsge 4.2			7	Advance Pre	8.8	CLEANI	NG AND SA		12.0	LIGHTIN	G AND VEN	1		
2.3			Refrigersted Storage (Temperature) 5.0 RECORD K			D KEEPING	PING AND RECALLS				Ψ_	Cleaning and Sanitizing	12.1	<b>-</b>	4_	Lighting	
2.4			Refrigerated Storage (Methods) 5.1			Record Keeping		6.2			Detergents and Chemical Use and Storage	12.2		7	Ventilation		
2.5			Refrigerated Storage (Space)			<del>  </del>		Recall of Food		9.0	SANITA	RY FACILITI	<u>,                                      </u>	13.8	GENERA	L .	
2.6		₩.	Dry Storage			DEDSN	NNE!	Recall di 1 000		9.1	- Crauri	7	Washroom(s)	13.1			Licence
2.7			Dry Storage 6.0 PERSONNEL Storage of Food for Staff 6.1				Demonstration	ng Knowledge	9.2		<del></del>	Hs nd Washing Station(s)	13.2			Rodent and Insect Control	
	FOOD F	PREPARAT	IDN AND HAN		6.2	-		Employee He		18.8	FLOOR	3. WALLS A	ND CEILINGS	13.3	<u> </u>		Other infractions/Hazards
3.1			Thawing Methods 8.3			· <del> </del>	glene Practices	10.1	3	1	Floors (Construction and Maintenence)		†				
3.2	~										v: U – Un	satisfactory	; MI — Minor Infraction; MA – Major Infrac	tion; CR	- Critical In	fraction	
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-			774.25.55														Marie Spain of Canadidate 1999
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