FOOD PREMISES INSPECTION FORM

Name of Pro	emises:	Me	Coin French Try !	Many			Licence #: 04-	-00143	Type:	Class 3 Class 4 Class 5				D
			,		The second secon		Category: Rou	tine Re-inspectio	n 🔲 New L	icence Complaint CD Fo	llow-up	Inspection	on	Brunswick
Address:	-99L	00	se 188					Private						Brunswick
,	去上	7/1	- 11B				reaction dupping.	i ivate ivanioipe	•					光线 经营业
14	-0 -	$\rightarrow \alpha \alpha \alpha$	<u>18, 100</u>			I I					Item			
No. N.O.	s	U		Item No.	N.O.	s u		Item N.O	. S U		No.	N.O.	S U	
1.0 FOOD	<u>-1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 </u>	L		3.3			Holding Methods	7.0 FOO	D EQUIPMENT	AND UTENSILS	10.2		レー	Walls (Construction and Maintenance)
1.1		Apr	proved Source	3.4	1/		Cooling Methods	7.1		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		1	Ceilings (Constructions and Maintenance)
1.2	V		rchasing and Receiving	3.5	<u> </u>		Re-heating Methods	7.2	+:	Food Contact Surfaces	11.0	WATE	R SUPPLY A	ND WASTE DISPOSAL
1.3			ceptable Containers and Labeling	3.6			Handling Methods	7.3	14=	Mechanical Dishwashing	11.1		اسرا	Water (Quality and Quantity)
ACCIDITATION OF STREET STREET	STORAG		Sopradio Containing and Educing	4.0	FOOD	DISPLAY ANI		7.4 r		Manual Dishwashing	11.2		i	Sewage Disposal
2.1	T	AND THE RESERVE OF TH	orage of Potentially Hazardous Foods	4.1	-		Display Methods	7.5	1	Eating Utensils and Dishes	11.3		است	Solid Waste Handling
2.2	1		zen Storage	4.2		8	Advance Preparation	8.0 CLE	ANING AND SAI	NITIZING	12.0	LIGHT	ING AND VE	NTILATION
2.3	1,/		frigerated Storage (Temperature)	5.0	RECOR	D KEEPING	AND RECALLS	8.1	T	Cleaning and Sanitizing	12.1			Lighting
2.4			frigerated Storage (Methods)	5,1	-		Record Keeping	8.2		Detergents and Chemical Use and Storage	12.2		1	Ventilation
2.5	1./	Ref	frigerated Storage (Space)	5.2		_ =	Recall of Food	9.0 SAN	ITARY FACILITI		13.0	GENEI	RAL	
2.6	VIDA	Dry		6.0	PERSO	NNFI	Trecail of Food	9.1		Washroom(s)	13.1			Licence
2.7	- 10	Sto	rage of Food for Staff	6.1	(C. 15-1)		Demonstrating Knowledge	9,2	1:1	Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0 FOOD	PREPAR		ND HANDLING	6.2		1	Employee Health	10.0 FLO	ORS, WALLS AN	ND CEILINGS	13.3		سسن	Other Infractions/Hazards
3.1	J		awing Methods	6.3		V	Personal Hygiene Practices	10,1	TIP	Floors (Construction and Maintenance)				
3.2		Cod	oking Methods				N.O. – Not Obser	ved; S – Satisfactory; U -	Unsatisfactory	; MI – Minor Infraction; MA – Major Infract	tion; CR	Critical	Infraction	
1.3 EXW-7.5	MI	MA	Préspie paral	Food	sho	nd le	Havers show	Remarks John Mare O Lindle 51	ate of	Preperation indi	cate	id.		Date for Correction I mediat I mediat
Green Light Yellow Dark Yellow Date of Inspection: If Yes, Date: White - Office: Yellow - Operator: Blue - Copy for Posting														