FOOD PREMISES INSPECTION FORM								
	Disconside On	21. Climin	67-05	101	'			_
Name of Premises:	FRIENDLY'S PR	CH Shop	Licence #:	1 /6	Type: Class 3 Class 4 Class 5			
~p~			Category: Routine	☐ Re-ins	pection New Licence Complaint CD Fo	ollow-up	Inspection	New Norweard
Address:	H Millidge thre	2	_	. /		onow up	тороског	Rew Nouveau
710001	Hillinge fore	AVO	Water Supply: Private	IVIL	unicipal			DI CITIS VA ICIN
	Jan John	1/4/18	<u>- 1</u>					
Item N.O. S	U	Item N.O. S U		Item	N.O. S U	Item	N.O. S U	
1.0 FOOD		3.3 V	Holding Mathada	No.	<u> </u>	No.	1.1	/
	. T	1	Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS	10.2	\vee	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 ANI	SERVICE	7.4	Manual Dishwashing	11.2		Sewage Disposal
21	Storage of Potentially Hazardous Foods	4.1	Display Methods	7.5	Eating Utensils and Dishes	11.3		Solid Waste Handling
2.2	Frozen Storage	42	Advance Preparation	8.0	CLEANING AND SANITIZING	12.0	LIGHTING AND VE	NTILATION
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	V	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	1//	Rodent and Insect Control
3.0 FOOD PREPARA	TION AND HANDLING	6.2	Employee Health	10.0	FLOORS, WALLS AND CEILINGS	13.3	1/	Other Infractions/Hazards
3.1	Thawing Methods	6.3	Personal Hygiene Practices	10.1	Floors (Construction and Maintenance)			
3.2	Cooking Methods	1	N.O. – Not Observed; S – Sa	atisfacto	ry; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infract	tion; CR -	- Critical Infraction	
item No. Mi	MA CR		Rem	narks				Date for Correction

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Green Light Yellow Dark Yellow 21-10h 2020 Re-inspection Required: Dark Yellow Dark Yellow Dark Yellow Pequired:								
Light Yellow	Dark Yellow 2139hd	Required:						
Striped Red	Red Date of Inspection	on: If Yes, Date:						
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