Ope	e of Pro rator: ress:	emises:			idarin ta				Catago	#: $03-010$ ry: Routine fupply: Private	7 Da ina	a a ation				Inspection	on	F	Brunswick
Item	N.O.	S	U			Item	N.O.	s			Item	N.O.	s u		item	N.O.	S	U	
No.		11				No.	14,0.	3			No.				No.	14,01			
1.0	FOOD	Т		(No. 1915)		3.3	-		Holding Methods		7.0	FOOD	EQUIPMENT	AND UTENSILS Food Equipment (Design, Construction,	10.2	-			Valls (Construction and Maintenance) Ceilings (Constructions and
1.1	1.1		Approved Source		Source	3.4		Cooling Methods		ds	7.1			Installation and Maintenance)	10.3				Maintenance)
1.2		Purchasing and Receiving		ng and Receiving	3.5			Re-heating Me	ethods	7.2			Food Contact Surfaces	11.0	WATER	SUPPLY	Y AND V	WASTE DISPOSAL	
1.3			Acceptable Containers and Labeling 3.6 Handling Methods		ods	7.3			Mechanical Dishwashing	11,1			V	Vater (Quality and Quantity)					
2.0	FOOD	STORAGE 4.0 FOOD DISPLAY A		ND SERVICE		7.4			Manual Dishwashing	11.2			S	Sewage Disposal					
2.1		Storage of Potentially Haza		f Potentially Hazardous Foods	4.1			Display Metho	ds	7.5			Eating Utensils and Dishes	11.3				Solid Waste Handling	
2.2		Frozen Storage 4.2		4.2	Advance Preparation		aration	8.0	CLEAN	ING AND SA	ANITIZING	12.0	LIGHTI	NG AND	VENTIL	ATION			
2.3	2.3			Refrigerated Storage (Temper		5.0	RECOR	ORD KEEPING AND RECALLS			8.1		7	Cleaning and Sanitizing	12.1			Li	ighting
2.4			Refrigerated Storage (Methods) 5.1 Record Keeping		ng	8.2			Detergents and Chemical Use and Storage	12.2			V	entilation					
2.5		Refrigerated Storage (Space)		ed Storage (Space)	5.2	Recall of Food			9.0	SANITARY FACILITIES		13.0	GENER	AL					
2.6		Dry Storage		6.0	PERSONNEL			9.1	Washroom(s)			13.1		TL	icence				
2.7			Storage of Food for Staff 6.1 Demonstrating		Knowledge	9.2			Hand Washing Station(s)	13.2	1		R	Rodent and Insect Control					
3.0	FOOD	PREPAR	REPARATION AND HANDLING 6.2		Employee Hea		10.0	FLOOR	S. WALLS A	VALLS AND CEILINGS		1			Other Infractions/Hazards				
3.1		ПТ	Thawing Methods 6.3 Personal Hygiene Practi			10.1			Floors (Construction and Maintenance)	13.3									
3.2	Cooking Methods N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical											- Critical	Infraction	n					
Item	No.	MI	MA	CR	Violations on) in	sped	30n)	report f		amarks	102	nectect	•					Date for Correction
				1															
	t Yellov ped Red			Yellow	Hugust 39	Bu		-inspecti quired: 'es, Date		Duo									

FOOD PREMISES INSPECTION FORM