| Ope | | mises: | ENCH | HALTED WOODS IT WOODS PLAY ONE SPECT ST. UNIT | Pun . | CARE | | | | 3-0214 Routine | | T spection | ype: | Class 3 Class 4 Class 5 | | | on | Brinswick |
|-------------|--------------|-------------|-----------------|---|---------------|----------------|--------------|--------------|-----------------------------|-------------------|-------------|-------------------|---------------------------|---|-----------------------|----------|--------------------------|---|
| Addı | ess: | GO. | 5 Medi EDERI | CTON | # | 40+ | | V | later Supply: | Private | MI | unicipal | | | | | | Brunswick |
| Itum No. | N.O. | s u | | | Item No. | N.O. | s | U | | | Item No. | N.O. | s U | | Itom No. | N.O. | SU | |
| 1.0 | FOOD | | | | 3.3 | | | Holdin | g Methods | | 7.0 | FOOD F | QUIPMENT | AND UTENSILS | 10.2 | | | Walls (Construction and Maintenance) |
| 1,1 | | | Approved | | 3.4 | | V | , | g Methods | | 7.1 | | | Food Equipment (Design, Construction, Installation and Maintenance) | 10.3 | | | Ceilings (Constructions and Maintenance) Maintenance) |
| 1.2 | ~ | | | ng and Receiving | 3.5 | / | 1 | Re-hea | ating Methods | | 7.2 | | | Food Contact Surfaces | 11.0 | WATER | SUPPLY A | ND WASTE DISPOSAL |
| 1.3 | FOOD STORAGE | | Acceptab | Acceptable Containers and Labeling | | | / | | ng Methods | 3 | 7.3 | | | Mechanical Dishwashing | 11.1 | | | Water (Quality and Quantity) |
| 2.0 | FOODS | TORAGE | | <u> </u> | 4.0 | FOOD | DISPLA | Y AND SERVI | | | 7.4 | | | Manual Dishwashing | 11.2 | | | Sewage Disposal |
| | | | | Storage of Potentially Hazardous Foods | | | | | Methods | | 7.5 | | | Eating Utensils and Dishes | 11.3 | | | Solid Waste Handling |
| 2.2 | | | Frozen St | | 5.0 | | | | e Preparation | | 8.0 | | CLEANING AND SANITIZING | | 12.0 LIGHTING AND VEI | | NG AND VEN | ITILATION |
| 2.3 | 2.3 | | Retrigerat | Refrigerated Storage (Temperature) | | RECORD KEEPING | | PING AND REC | AND RECALLS | | 8.1 | | | Cleaning and Sanitizing | 12.1 | | | Lighting |
| 2.4 | | | Refrigerat | ed Storage (Methods) | 5.1 | | t l | Record | Keeping | | 8.2 | | | Detergents and Chemical Use and | 12.2 | | | Ventilation |
| 2.5 | | R | | ed Storage (Space) | 5.2 | | | Recall | of Food | | 9.0 | SANITARY FACILITY | | Storage | 13.0 | OFNER | | TOTAL CONTRACTOR |
| 2.6 | | Dry Storage | | | 6.0 PERSONNEL | | recair | or rood | | 9.1 | | | | | | IAL | | |
| 2.7 | V | | | f Food for Staff | 6.1 | | | Demon | strating Knowledge | | 9.2 | | | Washroom(s) Hand Washing Station(s) | 13.1 | | | Licence |
| 3.0 | FOOD P | REPARAT | ION AND HAI | NDLING | 6.2 | | | | ee Health | | 10.0 | FLOORS | NALISAN | ND CEILINGS | 13.2 | | | Rodent and Insect Control |
| 3.1 | | | Thawing N | Methods | 6.3 | | / | | al Hygiene Practices | | 10.1 | 1 LOOK | J, WALLO AI | Floors (Construction and Maintenance) | (3.3 | | | Other Infractions/Hazards |
| 3.2 | | | Cooking N | fethods | | | | | , 0 | | | rv: U – Un | satisfactory | MI – Minor Infraction; MA – Major Infrac | tion: CP | Critical | Infraction | |
| 6.1 | | | | For a class 4, of a food han be present at | at lea | ast o | ylan is in | on son | who holds ribul in rea of a | Remain a Centi | | eti c | onfirm of the where | ing his/her success. I took Premises Re and when took | Cul gula is be | comition | oleton Musi Diepan | Comecled. |
|] Light | Yellow | Green Da | rk Yellow | JAN 9, 2010 Date of Inspectio | n: | Req | nspectuired: | Y6 | es No | | | | | | | | | |

I OOD I LYPIANOPO NAOL POLIOLA I OLYIAL