COD LIVEINISES INSLECTION LOIN	FOOD	<b>PREMISES</b>	INSPECTION	FORM
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			L	1	" WIL.	0-1			FOOD PREINISES		-						R
Nam	e of Pre ator:	mises:	7	Land	Faith Ch	ur	ch	79	Licence #: 01 020	Re-ins			Class 3 Class 4 Class 5 Licence Complaint CD F		Inspection	on	New Nouveau
Addı	ess:	22	9	Col	S Kilchen Faith Ch				Water Supply: Private	A STATE OF THE PARTY OF THE PAR							Brunswick
Item No.	N.O.	S	U			Item No.	N.O.	s U		Item No.	N.O.	S U		Item No.	N.O.	S U	
1.0	FOOD					3.3			Holding Methods	7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2	The Key		Walls (Construction and Maintenance)
1.1				Approved S	Source	3.4			Cooling Methods	7.1		/	Food Equipment (Design, Construction, Installation and Maintenance)	10.3	126 148		Ceilings (Constructions and Maintenance)
1.2		28 7	27.2	Purchasing	g and Receiving	3.5			Re-heating Methods	7.2	- 1		Food Contact Surfaces	11.0	WATER	RSUPPLY	AND WASTE DISPOSAL
1.3		7.4		Acceptable	e Containers and Labeling	3.6		F. F.	Handling Methods	7.3			Mechanical Dishwashing	11.1	3 15		Water (Quality and Quantity)
2.0	FOOD	STORA	GE			4.0	FOOD	DISPLAY A	ND SERVICE	7.4			Manual Dishwashing	11.2			Sewage Disposal
2.1		100		Storage of	Potentially Hazardous Foods	4.1			Display Methods	7.5			Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2		1	/	Frozen Sto		4.2			Advance Preparation	8.0	CLEAN	IING AND SA		12.0	LIGHT	NG AND V	ENTILATION
2.3	100	/		Refrigerate	ed Storage (Temperature)	5.0	RECO	RD KEEPIN	G AND RECALLS	8.1			Cleaning and Sanitizing	12.1	1000		Lighting
2.4					ed Storage (Methods)	5.1			Record Keeping	8.2			Detergents and Chemical Use and Storage	12.2			Ventilation
2.5	2 0 8			-	ed Storage (Space)	5.2			Recall of Food	9.0	SANIT	ARY FACILIT		13.0	GENER	RAL	Ti
2.6	100			Dry Storag		6.0	PERS	ONNEL	December 1 - Manual dec	9.1		/	Washroom(s)	13.1			Licence Control
2.7	FOOD	DDCDA	DATIO		Food for Staff	6.1	96.890		Demonstrating Knowledge	9.2	FLOOR	V WALLS	Hand Washing Station(s)  AND CEILINGS	13.2			Rodent and Insect Control
3.0	FOOD	PREPAI	RATIO	AND HAN		6.2	190		Employee Health	10.0	FLOOR	(S, WALLS A		13.3	4-	790 7	Other Infractions/Hazards
3.1		-	-	Thawing M		6.3			Personal Hygiene Practices	10.1	- II II	nantinfantar	Floors (Construction and Maintenance)  y; MI – Minor Infraction; MA – Major Infrac	tion: CD	Critical	Infraction	
3.2				Cooking M	ietrious				N.O. – Not Observed, 3	- Sausiacio	ory, o – o	IISaliSiacioi	y, mi – minor infraction, mA – major infrac	uon, ck	- Grideai	IIIII acuon	
Iten	No.	MI	MA	CR						Remarks							Date for Correction
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Striped Red Red Date of Inspectio					Date of Inspect	ion:	If	Yes, Date									