## FOOD PREMISES INSPECTION FORM

Nam Oper Addr		HILLS	boroug	borough Freshmant E 114, Hillsbor				Licence #: 01-01998  Category: Doutine D  Water Supply: Private	Re-ins		「ype: ☐ C	Class 3 Class 4 Class 5 icence Complaint CD Fo	ollow-up	Inspection	1	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		1		3.3		1	Holding Methods	7.0	FOOD	EQUIPMENT A	AND UTENSILS	10.2		1	Walls (Construction and Maintenance)
1.1		1	Approved	Source	3.4	-		Cooling Methods	7.1		1	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		1	Ceilings (Constructions and Maintenance)
1.2		1	Purchasir	ng and Receiving	3.5	/		Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATER	SUPPLY AN	D WASTE DISPOSAL
1.3		1	Acceptab	le Containers and Labeling	3.6			Handling Methods	7.3	0		Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0	FOOD	STORAGE			4.0	FOOD	DISPLAY ANI		7.4		1	Manual Dishwashing	11.2	1	/	Sewage Disposal
2.1		1	-	of Potentially Hazardous Foods	4.1		1	Display Methods	7.5			Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2		Frozen Storage			4.2	1		Advance Preparation	8.0			12.0				
2.3		L	Refrigera	ted Storage (Temperature)	5.0	RECO	RD KEEPING	AND RECALLS	8.1			Cleaning and Sanitizing	12.1		1	Lighting
2.4		4	Refrigera	ted Storage (Methods)	5.1	1		Record Keeping	8.2		1	Detergents and Chemical Use and Storage	12.2		1	Ventilation
2.5		-	Refrigera	ted Storage (Space)	5.2	1		Recall of Food	9.0	SANIT	ARY FACILITIE	ES	13.0	GENER/	AL	
2.6		1	Dry Stora		6.0	PERSO	ONNEL		9.1		AT	Washroom(s)	13.1			Licence
2.7		1		of Food for Staff	6.1			Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2		1/	Rodent and Insect Control
3.0	FOOD	PREPARATI			6.2		4	Employee Health	10.0	FLOOF	RS, WALLS AN		13.3			Other Infractions/Hazards
3.1			Thawing		6.3			Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)		174		
3.2			Cooking I	Methods	L			N.O. – Not Observed; S – S	Satisfacto	ory; U – U	nsatisfactory;	MI – Minor Infraction; MA – Major Infrac	tion; CR -	- Critical Ir	nfraction	
	em No. MI MA CR Remarks												Date for Correction			
2:	3	1		The tempor	aturo	OF	tho u	valk-in coolers w	ene	Ton	heina	locased tuice daily	L			Immediately
10	2	1											7.0		P*	
								es in the pizza an		regul	ver Clo	Whing		- 20-12-		Immediately
9.	9-1 1			There was h	10 P	aper	tous	In the wash no	m.							Immodutel
2.3		L		Tem perature	OF	tho	0172	a Fridge at 570	P	Lunn	1201	ection lamorature	INA	cit	SHOF	Corrected.
			3/1-14	1		Dia	1	a Fridge at 57° e has been clen	1	11-	1 (2)	1 2 1 2 1	. 501			- C. S. C. S
				in the momin	79.	ne	tridy	Has been clen	req	o uj	C M	11 no longer be	ried	•		
		4 1											<u> </u>			- x x x x i i y x x x x x x
			46													
										11.15			3.3.11	J 10, 50	- 120 %	
Mary 100					* - "								198	11.04		
					. 4.				a l				7 7 8		4 39 4	
			-													
	-				-									10. 5	- 11	
5	1 V7 - 1								0				7050	11 -11,		
-		Green				T			1							
				N 00 -		Re	e-inspection equired:	Yes No								
Lig	ht Yello	w D	ark Yellow	May 23,2	019	Re	equirea:	7								Charles and
Str	iped Re	d R	ed	Date of Inspect		If	Yes, Date:									
	-				3 6 1		-									- 4