FOOD PREMISES INSPECTION FORM																
Nome	of Drow	loon.	Pita Hit					Licence #:	17 0	IVER					New Not	ıveau₁
Name	of Prem	-	1111 111							X 1 1 /					Brunsv	V1CK
Opera	itor:	- 1 1 0	11 6/00 - 1/11/1					Type:(Class 3	Class 4	Class 5				CANA	D A
Addre	ess:			1 10				Category:	Routine	Re-inspec	ction New Licence	Other				
		au	Hamolin Rd	VERY	n7 01	11		Water Supply:	Private	Municipal						
ltem			Thull MI VA	Item	100 4	14			Item			Item	N.O.	S	U	
No.	N.O.	SU		No.	N.O.	S	U		No.	N.O. S U		No.	14.0.	3		
1.0	FOOD			3.3		V		Holding Methods	7.0	FOOD EQUIPMENT		10.2		4	Walls (Construction and M	
1.1			Approved Source	3.4	11			Cooling Methods	7.1		Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions ar Maintenance)	iu
1.2	-		Purchasing and Receiving	3.5	13.	1	-	Re-heating Methods	7.2	U	Food Contact Surfaces	11.0	WATER	SUPPL	Y AND WASTE DISPOSAL	
1.3	1		Acceptable Containers and Labeling	3.6	1			Handling Methods	7.3		Mechanical Dishwashing	11.1			Water (Quality and Quanti	ity)
2.0	FOOD	STORAGE		4.0	FOOD	DISPLA	Y AN	D SERVICE	7.4	\/	Manual Dishwashing	11.2		9	Sewage Disposal	
2.1			Storage of Potentially Hazardous Foods	4.1	1.01			Display Methods	7.5	V	Eating Utensils and Dishes	11.3			Solid Waste Handling	
2.2		Frozen Storage		4.2	1			8.0	CLEANING AND SANITIZING		12.0	LIGHTING AND VENTILATION				
2.3			Refrigerated Storage (Temperature)	5.0	RECOR	RD KEE	PING	AND RECALLS	8.1	V	Cleaning and Sanitizing	12.1		()	Lighting	
2.4			Refrigerated Storage (Methods)	5.1	TU,			Record Keeping	8.2	V	Detergents and Chemical Use and Storage	12.2			Ventilation	*
2.5			Refrigerated Storage (Space)	5.2	1			Recall of Food	9.0	SANITARY FACILIT	IES	13.0	GENER	AL		
2.6	 	Dry Storage			PERSO	NNEL			9.1		Washroom(s)	13.1			Licence	
2.7	1		Storage of Food for Staff	6.0		V		Demonstrating Knowledge	9.2		Hand Washing Station(s)	13.2			Rodent and Insect Contro	l
3.0	FOOD	PREPARATI	ON AND HANDLING	6.2		17		Employee Health		FLOORS, WALLS A	ND CEILINGS	13.3			Other Infractions/Hazards	_
3.1	1		Thawing Methods	6.3	-	, /		Personal Hygiene Practices	10.1		Floors (Construction and Maintenance)					
3.2	1		Cooking Methods		Not Obse	erved: S	S – Sai	tisfactory; U – Unsatisfactory; MI – Mi	inor Infraction	MA - Major Infraction	on; CR - Critical Infraction					
Item N	0.	MI,	MA CR Remarks							1 1	111 01	1			Date for Correction	
10	1	1.71	0 60000	1.	1:	100		- I-lh lunch ca	· mc	La againga	nation and bear	Cha	11/0		Fol- 12 1200	A
_	15	\perp V \perp	Stand C	6111	10 +	thi	1	U DAN MILLIO	11110	the into	altho X 62 - CALLINA	7111	H BY	-	160 10/00	XC
(1 born ni	ina	DI	I	de	Without about it	not's	nkin	O					
			111 4000	da	4	0	al	1 4 Mars Basteria	ie cia	Thurs						
	(2.10.0)			0.50	-0	-		***************************************		-0-						
		8														
	× <u>-</u>															
																* *
																000
		1							-			5 388				
					_										•	
		+ , +			2			50	,							
		-//			-	T			一							
		Green		16	100	_	Re-i	nspection Yes No			•					
Lig	ght Yello	w	☐ Dark Yellow	10	200	0	Keq	uired:								
Striped Red Date of Inspection: If Yes, Date:																
	Wh	ite - Office	Yellow - Operator: Blue - Copy for Po	stina	-50				0,000							2019