FOOD PREMISES INSPECTION FORM

Name of Pre	mises:	1	noho	M's Point	Calle		Licence #:	1-0025	2т у	/pe: 🔲 (Class 3 Class 4 Class 5	5		ħ
Operator:							Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection							Rew Nouveau k
Address:	H	716	QL	134			Water Supply:	Private						Brunswick
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No. No.	8	U			Ment N.O.	5 U			en N.O.	S U		No. ""	S U	
1.0 FOOD		ı			3.3		Holding Methods		O FOODE	QUIPMENT	AND UTENSILS	10,2		Walls (Construction and Maintenance)
1.1			Approved		3.4		Cooling Methods			×	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		Ceilings (Constructions and Maintenance)
1,2				g and Receiving	3.5		Re-heating Methods	5-00000	7.2		Food Contact Surfaces		R SUPPLY AN	D WAS TE DISPOSAL
13			Acceptable	Containers and Labeling	3.6		Handling Methods		[3]	1/	Mechanical Dishwashing	11.1	1	Water (Quality and Quantity)
	STORA		<u> </u>	D-14-11 11	200	ID DISPLAY ANI			4		Manual Dishwashing	11.2	- V	Sewage Disposal
21	/-	-		Potentially Hazardous Foods	4.1		Display Methods	· · · · · · · · · · · · · · · · · · ·	5 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6	NC AND SA	Eating Utensils and Dishes	11.3 12.0 LIGH	TING AND VEN	Solid Waste Handling
2.2			Frozen Sto	orage ed Storage (Temperature)	2020005000000000	ORD KEEPING	Advance Preparation	Fo-6-03-	LO SLEANI	NG AND SA		12.1	I /	Lighting
		×	Reingerau	eu Storage (Temperature)	3.8 R.St	GRU KEEPING	AND REVALLS		· · · · · · · · · · · · · · · · · · ·		Cleaning and Sanitizing Detergents and Chemical Use and			
2.4			Refrigerati	ed Storage (Methods)	5.1		Record Keeping	Į.	3.2		Storage	12.2		Ventilation
2.5	/		Refrigerat	ed Storage (Space)	5.2		Recall of Food		0.0 SANITAI	RY FACILITI	ES	13.0 GENI	RAL	AND
2.6			Dry Storag	<u> </u>	6.0 PER	SONNEL),1		Washroom(s)	13.1		Licence
2.7		ļ		Food for Staff	6.1		Demonstrating Knowled	<u> </u>	0.2		Hand Washing Station(s)	13.2	1//	Rodent and Insect Control
	PREPA	RATIO	AND HAI		6.2		Employee Health	20000	320053333	, WALLS A	ND CEILINGS	13.3	√	Other Infractions/Hazards
3.1			Thawing N		6.3		Personal Hygiene Practi	I person	0.1 -		Floors (Construction and Maintenance)			
3.2			Cooking M	ethods	<u> </u>		N.O Not	t Observed; S – Satis	factory; U – Un:	satisfactory	; MI – Minor Infraction; MA – Major Infra	ction; CR – Critica	Infraction	
l Rem No.	l man	N.A	i, ce					Remark						Tale for Corpe into
		1	1						a translation					07 07
		100	,	Dag of Food	Shall 1	be Ken	+ close in	downstail	r chest	Frez	zer to prevent co	oss contac	miwalter.	Hpril 7+,2018
2.2		1		Frezers Shall	be B	Cloon	ed and de	e Crosted . a	a (e ama	lation	of food and Ic	e u terl	,	Ancol 27, 2018
				-//.car.ad.		3 a . a .	. / %							
2.3	./			1 1 10	2003 /	1/15 1200	1 1	1-1-1	1 11		1.		***********	Tan 1 . 61 .
	V /	VI Jemperature mare be rucer sed at least twice a cay.								f 11 1	*****	Emme dietly Next loubine inspection		
7.		Temperature must be recorded at least twice a day. Rocks in refrigerator is rusty and Not easily cleanable. Pocks & Stall be seplace or re-painted.									<u></u>	Next loubing inspection		
				Manlace on	H 2 - 01	ainled.	•		,					
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ſ	Gre	en/			<u> </u>	Re-inspection	-	Ţ	2		ا پاسمان پرسی نے ا	-	_	·
			l. W. II	11 111 00		Re-inspection Required: ,	Yes □No	arkit.					-	
Light Yello			k Yellow	April 16, 201	0	. [I no noin	(, , ,			and the second second	٠ حرمر	. <u> </u>	· · · · · · · · · · · · · · · · · · ·
Striped Re	d L	Rec	l	Date of Inspecti	ion:	If Yes, Date:	pril dtidulo		// Re	eceived by	: \		Inspecto	or Signature:
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