| | | | | | | FOOD PREMISES | INSPE | CTIC | N FOR | M | | | | |
|----------------------|--------------|--|-------------------------|------------------|------------------------|--|-------------|--------------|----------------|---|-------------|-----------------|---------------|---|
| Nama of Du | i | / iHla Country of | 1.1.6 | a n | | 1: | 127 | | . | Class 3 T Class 4 Class 5 | | | | Ê |
| Name of Pre | mises: Z | CITIE LOUNTIY SK | 170/1 | | | Licence #: UZ = U. | | | | | | | | |
| Operate. | , | | _ | | · - | Category: DRoutine [| | | ☐ New | Licence | llow-up | Inspection | | Brunswick |
| Address: | 72 ok | Little Country & | mith | 2_ | reek, | Water Supply: Private | ☐ Mu | ınicipal | | | | | | DI UIISWICK |
| | | 0 | | | NE. | 3 | | | | | | | | |
| Item N.O. | s u | | Item No. | N.O. | s u | | Item No. | N.O. | ร บ | | Item No. | N.O. S | U | |
| 1.0 FOOD | 1 | | 3.3 | | | Holding Methods | 7.0 | FOOD | EQUIPMENT | AND UTENSILS | 10.2 | V | - | Walls (Construction and Maintenance) |
| 1.1 | ~ | Approved Source | 3.4 | ~ | | Cooling Methods | 7.1 | | | Food Equipment (Design, Construction, Installation and Maintenance) | 10.3 | V | / | Ceilings (Constructions and Maintenance) |
| 1.2 | / | Purchasing and Receiving | 3.5 | ~ | | Re-heating Methods | 7.2 | | | Food Contact Surfaces | 11.0 | WATER SL | PPLY | AND WASTE DISPOSAL |
| 1.3 | ~ | Acceptable Containers and Labeling | 3.6 | | | Handling Methods | 7.3 | | | Mechanical Dishwashing | 11.1 | | レ | Water (Quality and Quantity) |
| 2.0 FOOD | STORAGE | | 4.0 | FOOD (| DISPLAY ANI | D SERVICE | 7.4 | | / | Manual Dishwashing | 11.2 | L | | Sewage Disposal |
| 2.1 | | Storage of Potentially Hazardous Foods | 4.1 | • | | Display Methods | 7.5 | | | Eating Utensils and Dishes | 11.3 | | | Solid Waste Handling |
| 2.2 | <u></u> | Frozen Storage | 4.2 | | | Advance Preparation | 8.0 | CLEAN | ING AND SA | | 12.0 | LIGHTING | AND V | NTILATION |
| 2.3 | | Refrigerated Storage (Temperature) | 5.0 | RECOR | | AND RECALLS | 8.1 | - | | Cleaning and Sanitizing | 12.1 | <u>ر</u> | | Lighting |
| 2.4 | - | Refrigerated Storage (Methods) | 5.1 | | | Record Keeping | 8.2 | | | Detergents and Chemical Use and Storage | 12.2 | 1. | | Ventilation |
| 2.5 | | Refrigerated Storage (Space) | 5.2 | | <u></u> | Recall of Food | 9.0 | SANIT | ARY FACILIT | | 13.0 | GENERAL | | |
| 2.6 | | Dry Storage | 6.0 | PERSO | | | 9.1 | | | Washroom(s) | 13.1 | | _, | Licence |
| | DDEDADATIC | Storage of Food for Staff | 6.1 | | | Demonstrating Knowledge | 9.2 | F1 00F | 70 7441404 | Hand Washing Station(s) | 13.2 | | \rightarrow | Rodent and Insect Control |
| | PREPARATIO | ON AND HANDLING | 6.2 | | <u></u> | Employee Health | 10.0 | FLUUF | KS, WALLS A | Floors (Construction and Maintenance) | 13.3 | <u> </u> | +- | Other Infractions/Hazards |
| 3.1 | - | Thawing Methods Cooking Methods | 0.3 | | | Personal Hygiene Practices | | L | | <u> </u> | <u></u> | <u></u> _ | <u>.</u> | <u> </u> |
| | | | | | | | Caticfacta | 11 11 | | u. M. Minor Infraction: MA Major Infrac | | | | |
| 3.2 | L | Cooking Methods | J | | | N.O. – Not Observed; S | Satisfacto | ry; U – U | insatistactory | y; MI – Minor Infraction; MA – Major Infrac | ion; CR - | - Critical Infr | action | |
| Item No. | MI M | IA CR | | | | Re | marks | | | | | | action | Date for Correction |
| | MI M | IA CR | ind a | the | freer | Re | marks | | | | | | action | |
| Item No. | × | IA CR | ind a | the | freez | Re | marks | | | | | | action | |
| Item No. | | IA CR | ind a | the tem | freez ber - | Re | marks | | | | | | action | Date for Correction Immediately Immediately |
| Item No. | × | IA CR | ind of | the tem | freez ber - | Re | marks | | | | | | action | |
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| Item No. | × | IA CR | ind a Sepi | the tem | freez ber - arse | Re | marks | | | | | | action | |
| Item No. | × | IA CR | ind a Sepi | the tem | freez ber - arse | Re | marks | | | | | | action | |
| Item No. | × | IA CR | ind a Septent | the tem | freez ber - arse | Re | marks | | | | | | action | |
| Item No. | × | IA CR | ind a Septent. | the tem | freez ber - arsa | Re | marks | | | | | | action | |
| Item No. | × | IA CR | ind a Sepa | the tem | freez ber - arse | Re | marks | | | | | | action | |
| Item No. | × | IA CR | ind ind in September 1. | the tem | freez ber - arse | Re | marks | | | | | | action | |
| Item No. | × | IA CR | ind to | the tem | freez ber - arse | Re | marks | | | | | | action | |
| Item No. | × | IA CR | ind to | the tem | freez ber - arse | Re | marks | | | | | | action | |
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| Item No. /O· / //. / | × | Flooring beh March and our departm | | | | er requires clean 2019 water same nic test result | marks | | | | | | action | |
| Item No. /O· / //. / | X X X | IA CR | | Re | freez ber - arse | er requires clean 2019 water same anic test result | marks | | | | | | action | |