FOOD PREMISES INSPECTION FORM												
Name	e of Premises	e. [MBSJ TIM H	NR	Fowls.	Licence #: 02-02	60	Type:	Class 3 Class 4 Class 5			R
Oper		3. 1		V 1.1.	100	Routine	1 Po inc	O .		allow-up	Inspection	New Nouveau
Addr		MAT	TUCKERPA	RF	2	Water Supply: Private	1923 2	unicipal	complaint Complaint	Jilow-up	mapeonom	Brunswick
Addi	ess	101	CANGRADAN	110		water suppry Private		unicipai				
Hom			Spires Source	Item	1 1/	_	Item			Item		
No.	N.O. S	U		No.	N.O. S U		No.	N.O. S U	<u> </u>	No.	N.O. S U	
1.0	FOOD	т — т		3.3	V.	Holding Methods	7.0	FOOD EQUIPMENT		10.2		Walls (Construction and Maintenance) Ceilings (Constructions and
1.1	1	1/	Approved Source	3.4		Cooling Methods	7.1		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		Maintenance)
1.2	V		Purchasing and Receiving	3.5		Re-heating Methods	7.2		Food Contact Surfaces	11.0	WATER SUPPLY	AND WASTE DISPOSAL
1.3	1		Acceptable Containers and Labeling	3.6		Handling Methods	7.3	1//	Mechanical Dishwashing	11.1	1/	Water (Quality and Quantity)
2.0	FOOD STORA	-		4.0	FOOD DISPLAY AN	D SERVICE	7.4		Manual Dishwashing	11.2		Sewage Disposal
2.1	17		Storage of Potentially Hazardous Foods	4.1	V	Display Methods	7.5		Eating Utensils and Dishes	11.3		Solid Waste Handling
2.2		-	Frozen Storage	4.2		Advance Preparation	8.0	CLEANING AND SA		12.0	LIGHTING AND VE	
2.3	V		Refrigerated Storage (Temperature)	5.0	RECORD KEEPING	AND RECALLS	8.1		Cleaning and Sanitizing	12.1	1	Lighting
2.4	1/		Refrigerated Storage (Methods)	5.1	9	Record Keeping	8.2	1	Detergents and Chemical Use and Storage	12.2		Ventilation
2.5	1/		Refrigerated Storage (Space)	5.2		Recall of Food	9.0	SANITARY FACILITI	ES	13.0	GENERAL	
2.6	X/		Dry Storage	6.0	PERSONNEL		9.1	V/	Washroom(s)	13,1	0	Licence
2.7			Storage of Food for Staff	6.1		Demonstrating Knowledge	9.2	1/	Hand Washing Station(s)	13.2	0/	Rodent and Insect Control
3.0	FOOD PREPA	ARAPION	N AND HANDLING	6.2	0/	Employee Health	10.0	FLOORS, WALLS A	ND CEILINGS	13.3		Other Infractions/Hazards
3.1	L/		Thawing Methods	6.3		Personal Hygiene Practices	10.1		Floors (Construction and Maintenance)			
3.2	0		Cooking Methods			N.O. – Not Observed; S – S	atisfacto	ory; U – Unsatisfactory	; MI – Minor Infraction; MA – Major Infrac	tion; CR -	- Critical Infraction	
	1 201	MA	CR									Date for Correction
Item	No. MI											
		mes				Ken	narks					Date for Correction
		me.				Ken	narks					Date for Correction
		i iiin				Ken	narks	4				Date for Conscitor
		, me				Ken	narks					Date for Conscion
						Ken	narks					Date for Conscion
						Ken	narks					Date for Consection
		1 100				Ken	narks					Date for Conscion
						Ken	narks					Date for Consection
						Ken	narks					Date for Consection
						Ken	narks					Date for Consection
						Ken	narks					Date for Confection
						Ken	narks					Date for Confection
						Ken	narks					Date for Consection
						Ken	narks					Date for Confection
						Ken	narks					Date for Confection
						Ken	narks					Date for Confection
						X Gan	narks					Date for Consection
						Xen	narks					Date for Confection
	Gre				Re-inspection		narks					Date for Consection
	Gre	reen		5) (Re-inspection Required:		narks					Date for Correction
	nt Yellow [reen Dark	k Yellow 3179420	52v	Re-inspection Required:		narks					Date for Confection
	nt Yellow [reen	k Yellow 3179420	5200 on:	Re-inspection Required:		narks					Date for confection

03/2012