FOOD PREMISES INSPECTION FORM

| Name Opera Addre | tor: | nises: | OPI | reat les | of City Ha | []_ | Sain | nt c | Soh | Licence #: O O O Category: Routine Water Supply: Private | Re-ins | pection | | Class 3 Class 4 Class 5 | ollow-up | Inspec | tion | | Brunswick |
|------------------------|------------------|--------|------------------------------|-------------|--|-------------|-------|--------------------------------|----------------|--|-------------|---|-----------|---|-------------|--------|-------|--|--------------------------------------|
| Item No. | N.O. | S | U | | | item No. | N.O. | s | U | | Item No. | N.O. | s u | | item No. | N.O. | 1 | s U | |
| *** | FOOD | | | | | 3.3 | 1 | | | Holding Methods | 7.0 | FOOD | QUIPMEN | T AND UTENSILS | 10.2 | 1 | | | Walls (Construction and Maintenance) |
| 1.1 | | | | Approved | proved Source | | | | | Cooling Methods | 7.1 | Food Equipment (Design, Construction, Installation and Maintenance) | | 10.3 | | | | Ceilings (Constructions and Maintenance) | |
| 1.2 | | | | | g and Receiving | 3.5 | | | | Re-heating Methods | 7.2 | | | Food Contact Surfaces | 11.0 | WATE | ER SI | JPPLY A | ND WASTE DISPOSAL |
| 1.3 | | | | Acceptabl | e Containers and Labeling | 3.6 | | | | Handling Methods | 7.3 | | | Mechanical Dishwashing | 11.1 | | | | Water (Quality and Quantity) |
| 2.0 | FOOD : | STORAC | | | | 4.0 | FOOD | DISPLA' | YAND | SERVICE | 7.4 | | | Manual Dishwashing | 11.2 | | | | 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 | | V | Frozen Storage | | | 4.2 | | | | Advance Preparation | 8.0 | CLEAN | ING AND S | SANITIZING | | LIGH" | TING | AND VE | NTILATION |
| 2.3 | | V | | Refrigerat | ed Storage (Temperature) | 5.0 | RECOR | RD KEEF | PING A | AND RECALLS | 8.1 | | | Cleaning and Sanitizing | 12.1 | | | | Lighting |
| 2.4 | | V | | Refrigerat | ed Storage (Methods) | 5.1 | | | | Record Keeping | 8.2 | | 1 | Detergents and Chemical Use and Storage | 12.2 | | | | Ventilation |
| 2.5 | | | Refrigerated Storage (Space) | | 5.2 | <u> </u> | | | Recall of Food | 9.0 SANITARY FACILITIES | | 13.0 | GENE | ERAL | | | | | |
| 2.6 | | | 1 | Dry Storag | je | 6.0 | PERSC | NNEL | | | 9.1 | | | Washroom(s) | 13.1 | | | | Licence |
| 2.7 | | | | | Food for Staff | 6.1 | | | | Demonstrating Knowledge | 9.2 | | | Hand Washing Station(s) | 13.2 | | L | | Rodent and Insect Control |
| 3.0 | FOOD F | REPAR | ATION | AND HAP | NDLING | 6.2 | | | | Employee Health | 10.0 | FLOOR | S, WALLS | AND CEILINGS | 13.3 | | | | Other Infractions/Hazards |
| 3.1 | | | | Thawing N | lethods | 6.3 | | | | Personal Hygiene Practices | 10.1 | | V | Floors (Construction and Maintenance) | | | | | |
| | | | | | There are m repair in a Non-complian | 24/2 | rte |) + | | damascy flou Islate effective 24,820 13.5 | | | | | Preu | iou- | s / | epst | |
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| | Yellow ed Red | | | Yellow | March 27 Date of Inspection | 201°, | 7 Re | -inspec quired: 'es, Dat | | ☐Yes ♣¶o | 340 - 10 | | | | | | | * | |