## **FOOD PREMISES INSPECTION FORM**

							1 000	FILMISES	INSFE	CIIO	IN FOR	IAI				
Name of Premi	ses:	The La	oster Coats To	Teku-	-ctro-		Licence #:	02-02	650	T.	vpe:	Class 3 Class 4 Class	5			
Operator		<u>i</u>		-												
Operator.	<b>.</b> .		<u> </u>				_ Category:	Routine			☐ New	Licence Complaint CD	Follow-up	Inspection	Brunswick	
Address:	<u> 2. L</u>	hale (	ove Rd, Gra	nd 1	auan		_ Water Supply	y: 🖸 Private	☐ Mu	nicipal					Druitswick	
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1.0 FOOD		119112000		3.3			Holding Methods		7.0	FOOD E	QUIPMENT	AND UTENSILS	10.2		Walls (Construction and Maintenance)	
1.1	<i>\</i>	Approved S	ource	3.4			Cooling Methods		7.1			Food Equipment (Design, Construction,	10.3		Ceilings (Constructions and	
1,2		Purchasing	and Receiving	3.5			Re-heating Methods		15111516			Installation and Maintenance)			Maintenance)	
1.3			Containers and Labeling	3.6		<del></del>	Handling Methods		7.2 7.3		<u> </u>	Food Contact Surfaces  Mechanical Dishwashing	11.0	WATER SUPPLY	AND WASTE DISPOSAL	
2.0 FOOD ST	ORAGE	7 1000 Plans	200 Kamero ata Easting	4.0	FOOD DISP				7.4			Manual Dishwashing	11.1 11.2		Water (Quality and Quantity)	
2.1	H	Storage of F	otentially Hazardous Foods	4.1		er procedure cost procedures	Display Methods	<u> </u>	7.5			Eating Utensits and Dishes	11.3		Sewage Disposat  Solid Waste Handling	
2.2		Frozen Stor	age	4.2			Advance Preparation	າ	8.0	CLEAN	ING AND SA		12.0	LIGHTING AND VE	- v	
2.3		Refrigerated	Storage (Temperature)	5.0	RECORD KE	EEPING AN	ND RECALLS		8.1			Cleaning and Sanitizing	12.1	السا	Lighting	
2.4		Refrigerated	Storage (Methods)	5.1			Record Keeping		8.2		<u> </u>	Detergents and Chemical Use and	12.2		Ventilation	
	4			D 888 8 6 7 6						8 W. L. C. L. BE SLAVE SE		Storage			ventilation	
2.5 2.6	4		Storage (Space)	5.2		KING ON THE PARTY OF PURSUAN TO	Recall of Food	eri Sanara e Sanara e e e e e e e e e e e e e e e e e e	9.0	SANITA	RY FACILIT		13.0	GENERAL		
2.7	4	Dry Storage	ood for Staff	6.0 6.1	PERSONNE	Charact Lob ev	D		9.1			Washroom(s)	13.1		Licence	
	FPARAT	ON AND HAND		6.2			Demonstrating Know Employee Health	vieage	9.2	ELOOD	<u>سيو (افعلا</u>	Hand Washing Station(s)	13.2		Rodent and Insect Control	
3.1		Thawing Me	2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2	6.3	<u> </u>		Personal Hygiene Pr	ractices	10.1	FLOOR	o, MALLO A	ND CEILINGS Floors (Construction and Maintenance)	13.3		Other Infractions/Hazards	
3.2		Cooking Me		7.9		-   '			P28836888888.1	n: 11 – 11n	satisfactor	r; MI – Minor Infraction; MA – Major Infra	etion: CP	Critical Infraction		
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71	more manual from Plants		•	/	, ,	AND SAME OF SAME	/ ,	1		,	) }	/				
7./	+	k	Food can a	My 1	Sur He	en w	<u> </u>	offery wa	tur, u	alle	- cu/d	curring water or in	e M	icroman.	Corrected	
9.2		×	they the he	mde.	<u> </u>	nk >	Ace from	م سمیر	Leton	ction					Corrected	
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Green Re-inspection													<i>,</i> —			
Light Yellow		ark Yellow	1 12/	,,,	Require	Re-inspection Yes INO										
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Striped Red		ed	Date of Inspect	tion:	If Yes, i	Date:		}								