						FO	OD PRE	MISES INSPECTION FO	KM							
Name Opera	ator:	anises:	me	TIER CAK		; ????	D	Licence #:		I	Class 4	Class 5	Other			Brunswick C A N A D A
1100			m	oncton	1 2 3			Water Supply:	rivate		Municipal				Language and Control of the Control	
Item No.	N.O.	s u			Item No.	N.O.	s u		Item No.	N.O.	s U		Item No.	N.O.	s	
1.0	FOOD		1		3.3			Holding Methods	7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2			Walls (Construction and Maintenance)
1,1	17/2		Approved	Source	3.4	-		Cooling Methods	7.1	1918	-	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		_	Ceilings (Constructions and Maintenance)
1.2	-	26.	Purchasin	Purchasing and Receiving		-		Re-heating Methods	7.2		-	Food Contact Surfaces	11.0	WATER	SUPPLY	AND WASTE DISPOSAL
1.3		/	Acceptabl	e Containers and Labeling	3.6			Handling Methods	7.3		-	Mechanical Dishwashing	11.1	197		Water (Quality and Quantity)
2.0	FOOD	STORAGE			4.0	FOOD	DISPLAY A	ID SERVICE	7.4	/	Hen /	Manual Dishwashing	11.2		-	Sewage Disposal
2.1		-	Storage o	f Potentially Hazardous Foods	4.1			Display Methods	7.5		-	Eating Utensils and Dishes	11.3	Cherry		Solid Waste Handling
2.2		/	Frozen Storage		4.2	_		Advance Preparation	8.0	CLEAN	ING AND SA	T	12.0	LIGHTI	NG AND \	VENTILATION
2.3	11/2		Refrigerat	ed Storage (Temperature)	5.0	RECO	RD KEEPING	AND RECALLS	8.1			Cleaning and Sanitizing	12.1		_	Lighting
2.4		-	Refrigerat	ed Storage (Methods)	5.1	-		Record Keeping	8.2		_	Detergents and Chemical Use and Storage	12.2		_	Ventilation
2.5		/	Refrigerat	ed Storage (Space)	5.2			Recall of Food	9.0	SANIT	ARY FACILIT		13.0	GENER	RAL	
2.6	The Park		Dry Stora		6.0	PERS	ONNEL		9.1		_	Washroom(s)	13.1			Licence
2.7			Storage of Food for Staff		6.1			Demonstrating Knowledge	9.2		_	Hand Washing Station(s)	13.2	100		Rodent and Insect Control
3.0	FOOD	PREPARA	EPARATION AND HANDLING					Employee Health	10.0	FLOOR	RS, WALLS A	AND CEILINGS	13.3			Other Infractions/Hazards
3.1			Thawing I		6.3	1	-	Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)				
3.2	-	100	Cooking N		N.O	- Not Obs	servea; S – S	atisfactory; U – Unsatisfactory; MI – Mind	or intractio	n; WA – N	ajor Intracti	on; CR – Critical Infraction				Date for Correction
Item N	NO.	MI	MA CR	Remarks				011150		_		1 1=1=1	0 11			
0.1		ENSURE SANITIBER bOTTLES ARE					RE	LADELED AS SANITIBE						CHECK AT I WE,		
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White - Office; Yellow - Operator; Blue - Copy for Posting