FOOD	PREMISES	INSPECTION	I FORM
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ss: HUL	oun Blod			Category:		pection New I	Licence 🗌 Complaint 🗍 CD F	ollow-up Inspection	Brunswic
¥0. 3 1		faction fact	Ho s u		llem No	80 s u		Marri NO 5	u
FOOD		3.3		Holding Methods	7.0	FOOD EQUIPMENT	AND UTENSILS	10.2	Walls (Construction and Maintena
	Approved Source	3.4		Cooling Methods	7.1		Food Equipment (Design, Construction, Installation and Maintenance)	10.3	Ceilings (Constructions and Maintenance)
	Purchasing and Receiving	3.5		Re-heating Methods	7.2		Food Contact Surfaces	11.0 WATER SUPPLY	AND WASTE DISPOSAL
	Acceptable Containers and Labeling	3.6		Handang Methods	7.3		Mechanical Dishwashing		Water (Quality and Quantity)
OOD LORA		4.0	FOODDISPERY AND	tana and the second and the second and a second a second and a second	7.4:		Manual Dishwashing	11.2	Sewage Disposal
	Storage of Potentially Hazardous Foods	manual care a parameter again and a		Display Methods	7.5		Eating Utensils and Dishes	11.3	Solid Waste Handling
	Frozen Storage	4.2		Advance Preparation	5.0	CLEANING AND SA	are carried about a carried and a contract and a co	12.0 LIGHTING AND	and the little of the factor of the factor of the contract of the factor
	Refrigerated Storage (Temperature)	5.0	SCORD KEE	AND RECALIS	81		Cleaning and Sanitizing	12.1	Lighting
	Refrigerated Storage (Methods)	5.1		Record Keeping	82		Detergents and Chemical Use and Storage	12.2	Ventilation
	Refrigerated Storage (Space)	5.2		Recall of Food	9,0	SANHARY SACILIT		13.0 GENERAL	
	Dry Storage	6.0	PERSONNEL	gravitation and the second	9.1		Washroom(s)	333	Licence
	Storage of Food for Staff	5.1		Demonstrating Knowledge	8.2		Hand Washing Station(s)	13.2	Rodent and Insect Control
OCOT FEBRUARY	ch and h arding	1 6.2		Employee He∌lth	10.0	FLOORS VALLS A	All the control of th	13.3	Other Infractions/Hazards
	Thawing Methods Cooking Methods	6.3		Personal Hygiene Practices	10.1		Floors (Construction and Maintenance)		
	Currently 1								
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		. /15	Re-inspection) [F].					
Yellow TD	Perk Yellow Janualy ted Date of Inspec	14/196	Re-inspection Required:	Tan 28/9					al aughan