## **FOOD PREMISES INSPECTION FORM**

Nan	ne of Pre	mises:	5/2	Delash Than to Co Licence #: Type: Class 3 Class 4 Class 5													
Ope	rator:								Category: Routine	□ Re-ins	nection			allow-up	Inepoctic	nn.	- Novy Novycovy
Add	Name of Premises:											Jilow-up	Inspectio	וונ	Brinswick		
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No.	N.O.	SU			No.	N.O.	S	U		Item No.	N.O.	S U		Item No.	N.O.	SU	
1.0	FOOD				3.3				Holding Methods	7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2		<del>                                     </del>	Walls (Construction and Maintenance)
1.1			Approved	d Source	3.4				Cooling Methods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2		Purchasing and Receiving		3.5				Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATER	SUPPLY A	ID WASTE DISPOSAL	
1.3		Acceptable Containers and Labeling		3.6				Handling Methods	7.3			Mechanical Dishwashing	11.1			Water (Quality and Quantity)	
2.0	FOOD :	STORAGE		4.0	FOOD	DISPLA	Y AND	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		Frozen Storage		4.2				Advance Preparation	8.0	CLEAN	ING AND SAI	NITIZING	12.0	LIGHTI	NG AND VEN	TILATION	
2.3		Refrigerated Storage (Temperature)		5.0	RECOR	D KEEF	ING /	AND RECALLS	8.1			Cleaning and Sanitizing	12.1			Lighting	
2.4			Refrigera	ted Storage (Methods)	5.1				Record Keeping	8.2			Detergents and Chemical Use and Storage	12.2			Ventilation
2.5		Refrigerated Storage (Space)		5.2		Recall of Food		Recall of Food	9.0	SANITARY FACILITIES		13.0	GENER	AL			
2.6		Dry Storage			6.0	PERSO	NNEL			9.1			Washroom(s)	13.1			Licence
2.7			Storage of	f Food for Staff	6.1				Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD	REPARAT	PARATION AND HANDLING						Employee Health	10.0	FLOOR	S WALLS AN	9	13.3			Other Infractions/Hazards
3.1			Thawing Methods 6.3 Personal Hygiene Practices				Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)				o this immediation in the case of		
3.2	Tiours (Constitution and Maintenance)																
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