| FOOD | PREMISES | INSPECTION | FORM |
|------|----------|------------|-------------|
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| Name | of Pren | nises: | Doul | evail (a) | 2 | | - | _ Licence #: | 11-004 | 11 | | ype: | Class 3 Class 4 Class 5 | | | | |
|-------|-----------|----------------|--------------------|-------------------------------|---------|---------------------|--|----------------------|-------------------------------------|-------------|------------|--------------|---|----------|------------|------------|--|
| Oper | 4 | 13 | (RUN | no ALUD | - A- | | | Category: Water Supp | | | | New | Licence Complaint CD Fo | ollow-up | Inspecti | on | Brunswick |
| léa m | | -3 | quet | touche A | Item | | | | | Hom | | đu đu | | Hom | | | |
| No. | N.O. | S U | | | No. | N.O. | SU | | | Item No. | N.O. | SU | | No. | N.O. | S U | |
| 1.0 | FOOD | | | | 3.3 | TO BY | V | Holding Methods | | 7.0 | FOOD | EQUIPMENT | AND UTENSILS | 10.2 | | C | Walls (Construction and Maintenance |
| 1.1 | | 1 | Approved | Source | 3.4 | V | | Cooling Methods | | 7.1 | | v | Food Equipment (Design, Construction, Installation and Maintenance) | 10.3 | | 0 | Ceilings (Constructions and Maintenance) |
| 1.2 | 10000 | 4 | | g and Receiving | 3.5 | V | | Re-heating Method | ls | 7.2 | | 0 | Food Contact Surfaces | 11.0 | WATE | R SUPPLY A | ID WASTE DISPOSAL |
| 1.3 | | | Acceptable | e Containers and Labeling | 3.6 | V | | Handling Methods | | 7.3 | | 0 | Mechanical Dishwashing | 11.1 | 100 | 6 | Water (Quality and Quantity) |
| 2.0 | FOOD S | STORAGE | | | 4.0 | FOOD | | ND SERVICE | | 7.4 | | 0 | Manual Dishwashing | 11.2 | | 0 | Sewage Disposal |
| 2.1 | | V | - | f Potentially Hazardous Foods | 4.1 | | V | Display Methods | | 7.5 | | U | Eating Utensils and Dishes | 11.3 | | 0 | Solid Waste Handling |
| 2.2 | | Frozen Storage | | 4.2 | | Advance Preparation | | 8.0 | CLEANING AND SANITIZING | | 12.0 | LIGHT | ING AND VEN | | | | |
| 2.3 | | | Refrigerate | ed Storage (Temperature) | 5.0 | RECOR | RD KEEPING | AND RECALLS | | 8.1 | | V | Cleaning and Sanitizing | 12.1 | | U | Lighting |
| 2.4 | | U | Refrigerate | ed Storage (Methods) | 5.1 | | | Record Keeping | | 8.2 | | V | Detergents and Chemical Use and Storage | 12.2 | | | Ventilation |
| 2.5 | 2 1.45 | 0 | Refrigerate | ed Storage (Space) | 5.2 | | | Recall of Food | 1 | 9.0 | SANIT | ARY FACILIT | TIES | 13.0 | GENE | RAL | |
| 2.6 | 40 to 25 | | Dry Storag | ge | 6.0 | PERSO | DNNEL | | | 9.1 | | V | Washroom(s) | 13.1 | | U | Licence |
| 2.7 | V | THE PERSON | Storage of | f Food for Staff | 6.1 | | | Demonstrating Kno | owledge | 9.2 | | V | Hand Washing Station(s) | 13.2 | | | Rodent and Insect Control |
| 3.0 | FOOD | PREPARA | TON AND HA | NDLING | 6.2 | | 0 | Employee Health | | 10.0 | FLOOF | RS, WALLS A | AND CEILINGS | 13.3 | | 1 | Other Infractions/Hazards |
| 3.1 | 0 | | Thawing N | Methods | 6.3 | | 0 | Personal Hygiene F | Practices | 10.1 | | 1 | Floors (Construction and Maintenance) | | 1000 3 | | |
| 3.2 | 1 | | Cooking N | Methods | | | | N.O | Not Observed; S – | Satisfacto | ory; U – U | nsatisfactor | y; MI – Minor Infraction; MA – Major Infrac | tion; CR | - Critical | Infraction | |
| Item | No. | MI | MA CR | | | | | | R | emarks | 10 71 1 | | | | | | Date for Correction |
| | | | | | | | | | 7 | | | | | | | | |
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| | ht Yellov | | Dark Yellow Red | Mouh 2 | /E | Re | e-inspection equired: Yes, Date: | n ∐Yes ᠘ | NO | | V | | | | | | |