FOOD PREMISES INSPECTION FORM

Nam	e of Pre								Licence #:										
Ope	rator:		~~~	Restigour	· · - ·			•	Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection									Brunswick	
Addı	ress:		241	Kestigour	the 1	KG.			Water Supply: Private	Water Supply: Private Municipal									DIUIISWICK
Item	NO S III							1		1 Proper	7		1		Item				
No.	N.O.	S	U			No.	N.O.	SU		No.	172	O. S	18		No.	N.O.	S	U	
1.0	FOOD					3.3			Holding Methods	7.0	FO	OD EQUIP	MENT	AND UTENSILS	10.2		V		Walls (Construction and Maintenance)
1.1		V	Approved Source			3.4	V		Cooling Methods	7.1	9	V		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		V		Ceilings (Constructions and Maintenance)
1.2		V		Purchasing and Receiving		3.5	.5 V		Re-heating Methods	7.2	7.2 / V			Food Contact Surfaces		WATER SUPPLY AN		Y AND	WASTE DISPOSAL
1.3		V		Acceptable Containers and Labeling		3.6		V	Handling Methods	7.3	8	V	/	Mechanical Dishwashing	11.1		1		Water (Quality and Quantity)
2.0	FOOD	STORAGE			4.0	FOOD	DISPLAY A	ND SERVICE	7.4		V		Manual Dishwashing	11.2		1		Sewage Disposal	
2.1		V	St	orage of Potentially Hazardo	us Foods	4.1		V	Display Methods	7.5		V		Eating Utensils and Dishes	11.3				Solid Waste Handling
2.2		V		rozen Storage		4.2	2 V		Advance Preparation	8.0 CLEANING AND		NO SAI	ANITIZING		LIGHTING AND VE		VENT	ILATION	
2.3			X Re	frigerated Storage (Tempera	iture)	5.0	RECO	RD KEEPING	G AND RECALLS	8.1		V	/	Cleaning and Sanitizing	12.1				Lighting
2.4		./	Re	frigerated Storage (Methods)	5.1		1/	Record Keeping	8.2		V		Detergents and Chemical Use and	12.2		V		Ventilation
2.5		1		frigerated Storage (Space)	, l	5.2		1	Recall of Food	9,0	SA	NITARY F	ACII ITI	Storage	13.0	GENER	PAL		
2.6		1		y Storage		6.0	PERS	TAINIEI	Recall of 1 ood	9.1	- Or			Washroom(s)	13.1			Т	Licence
2.7	1/			orage of Food for Staff		6.1	LEIKO	V	Demonstrating Knowledge	9.2		1/	1	Hand Washing Station(s)	13.2				Rodent and Insect Control
3.0	FOOD	POEDAR		ND HANDLING		6.2		1/	Employee Health	10.0	EI	DOBS WA	MEN	VD CEILINGS	13.3		1	-	Other Infractions/Hazards
3.1	1	T (CL) AIR	134	awing Methods		6.3		1	Personal Hygiene Practices	10.1	1 6-	1	1	Floors (Construction and Maintenance)	10.0				Outor Innactional Index
3.2	V	1/	_			0.5					fone I	Uncatio	factory		ion: CR -	Critical	Infractio	20	
3.2 V Cooking Methods N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction																			
Item No. MI WA CR Date for Corr												Date for Correction							
2.	2		x Refrigeration units shall be able to maintain 4°C or below. Cohe fridge found to be 7°C. Move all potentially hazardous											corrected of t					
	<u> </u>	TOTAL DESCRIPTION WITH						112 2	Mall of Order to Maritali 10 or octow.								-	corrected cut time of inspection	
		whe trick to						ound to be til. More all poter mally hazardous										TIME OF HOLECTION	
		took to tridae at 4" or helpia).											, , , , , , , , , , , , , , , , , , ,						
		Ensure fridge is functioning properly before using it to store potentially hazarobus food.										5							
		Ensure tridge is tunctioning properly before using it																	
			store potentially hazarobus food.										-						
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	[7	Green		In the same	,	1 6	Re	-inspectio	n ∐Yes ∭Do		45								
Light Yellow Dark Yellow 2020 - May - Required: Light Yes Lybo												}							
suit	Jeu Kea		Keu	Date of	mapectio		11	es, Date.				I/CCCI A	reu by.			,			griature.