FOOD PREMISES INSPECTION FORM

Name of Premises: Wikes coulous Licence #: Type: Class 3 & Class 4 Class 5																
Mana	e of Pre		Mily													
Main	e or Pre	mises;	1.01	CO (DWADY)		Licence #: Type: Class 3 Class 4 Class 5										
			_					Catego	ry: Routine	Re-ins	gection	2 New	Licence	ollow-up Inspe	ction	Brunswick
Addı	ress:	51-François de Mad NB						Water S		Brunswick						
		4	Eig ac	air do Mad			Supply: Private	☑-Mu	moipai							
		- / -	710014	DIR LOOK IN LOOK	1 /0	5										
Item No.	N.O.	S U			Item No.	N.O.	s u			Item	N.O.	s U		Item N.C). S U	
1.0	FOOD				3.3	 		Holding Metho	ode -	No. 7.0			AND UTENSILS	No. 10.2		Walls (Construction and Maintenance)
									7.1 POOD EQUIPMENT		Food Equipment (Design, Construction,		1	Ceilings (Constructions and		
1.1				3.4			Cooling Metho	Methods			1	Installation and Maintenance)	10.3		Maintenance)	
1.2		Purchasing and Receiving 3.5		2	Re-heating Methods		7,2			Food Contact Surfaces	11.0 WA	TER SUPPLY A	ND WASTE DISPOSAL			
1.3		Acceptable Containers and Labeling		3.6			Handling Metl	Handling Methods		Ø.		Mechanical Dishwashing	11.1	i i	Water (Quality and Quantity)	
2.0	FOOD:	OOD STORAGE		4.0			ND SERVICE	The second secon		Market		Manual Dishwashing	11.2		Sewage Disposal	
2.1		Storage of Potentially Hazardous Foods		4.1			Display Metho		7.5 CLEANIN		<u></u>	Eating Utensils and Dishes	11.3		Solid Waste Handling	
2.2		Frozen Storage		4.2	200 (C)			Advance Preparation		CLEANIN	G AND SA		A 100 CONTRACTOR (100 CONTRACT	HTING AND VE		
2.3		Refrigerated Storage (Temperature)		5.0	5.0 RECORD KEEPIN		AND RECALLS		8.1		2	Cleaning and Sanitizing	12.1		Lighting	
2.4			Refrigerat	ed Storage (Methods)	5.1			Record Keepi	ng	8.2			Detergents and Chemical Use and Storage	12.2		Ventilation
2.5		Refrigerated Storage (Space)		5.2			- Recall of Food	ood		9.0 SANITARY FACILI		1 9	13.0 GENERAL			
2.6		Dry Storage		6.0			- Trodair Crit Coc			G/HVT/AIN	. / /	Washroom(s)	13.1		Licence	
2.7				Food for Staff	6.1			Demonstrating	a Knowledae	9.1 9.2			Hand Washing Station(s)	13.2		Rodent and Insect Control
3.0	FOOD	PREPARATI	ON AND HAI	NDLING	6.2		2	Employee Hea	·		FLOORS,	WALLS A	ND CEILINGS	13.3		Other Infractions/Hazards
3.1	/		Thawing N		6.3	⁄ ا		Personal Hygi	ene Practices	10.1	RESIDENCE OF CHARLES	V	Floors (Construction and Maintenance)			
3,2	1		Cooking M	lethods					N.O. – Not Observed; S –	Satisfactor	y; U – Uns	atisfactory	r; MI – Minor Infraction; MA – Major Infrac	tion; CR – Critic	al Infraction	
Item	No.	MI N	IA CR						R	emarks						Date for Correction

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	1	Green				T_			- / - 							
-						Re-inspection Yes No										
	nt Yellow	1-5-31-21-31-1-22				Ked	quirea:	<u> </u>	4							
∐ Stri _l	oed Red	Re	Red Date of Inspection			If Y	es, Date:									/ OR ME AND
									and Grand							