FOOD PREMISES INSPECTION FORM

Name of Pre								Licence #: 02-023		, ,,		Class 3				New SNouveau₁
Address:	50	50 Deer Lane, Kiersteaduille.						_ Water Supply: ☐ Private ☑ Municipal							Brunswick	
No. N.O.	s	U			item No.	N.O.	s u		Item No.	N.O. S	U		Item No.	N.O.	s u	
1.0 FOOD	1	1			3,3			Holding Methods	7.0	FOOD EQUIP	WENT	AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.1	>		Approved S	Source	3.4	>		Cooling Methods	7.1	2		Food Equipment (Design, Construction, Installation and Maintenance)	10.3	`	\ \ \	Ceilings (Constructions and Maintenance)
1.2				and Receiving	3.5	~		Re-heating Methods	7.2	\ \ \		Food Contact Surfaces	11.0	WATER	SUPPLY AN	D WASTE DISPOSAL
1.3		l	Acceptable	Containers and Labeling	3.6			Handling Methods	7.3	\		Mechanical Dishwashing	11.1			Water (Quality and Quantity)
	STORA	GE			4.0	-	DISPLAY AI	ND SERVICE	7.4	\		Manual Dishwashing	11.2			Sewage D isposal
2.1		~		Potentially Hazardous Foods	4.1	~	 	Display Methods	7.5			Eating Utensils and Dishes	11.3		<u> </u>	Solid Waste Handling
2.2	V.		Frozen Sto		4.2			Advance Preparation	8.0	CLEANING A	VD SA		12.0	LIGHT	NG AND VEN	
2.3	\longleftarrow	~	Refrigerate	d Storage (Temperature)	5.0	RECO	RD KEEPING	S AND RECALLS	8.1	ļ	V	Cleaning and Sanitizing	12.1			Lighting
2.4				d Storage (Methods)	5.1	>		Record Keeping	8.2	7		Detergents and Chemical Use and Storage	12.2			Ventilation
2.5			Refrigerated Storage (Space)		5.2			Recall of Food	9.0	SANITARYFA	ITARY FACILITIES		13.0	GENE	RAL	
2.6	\sim		Dry Storag		6.0	PERSO	\	7	9.1	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\		Washroom(s)	13.1		2	Licence
2.7				Food for Staff	6.1			Demonstrating Knowledge	9.2	<u> </u>		Hand Washing Station(s)	13.2		7.	Rodent and Insect Control
	PREPAI	RAHO	N AND HAN		6.2	-		Employee Health	10.0	FLOORS, WA		T	13.3		\sim	Dther Infractions/Hazards
3.1	\leftarrow		Thawing M		6.3	1		Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)			<u> </u>	
3.2		İ	Cooking M	etnods	1			N.O. – Not Observed; S – S	atistact	ory; U – Unsatist	actory	; MI – Minor Infraction; MA – Major Infract	tion; CR -	- Critical	Infraction	
Item No.	Mi	MA	CR					Pan	narks							Date for Correction
2.1	×	1415														
2.3		Thise curps nee					ed to be kept in tridge								corrected	
	X	+		Emperaru	ratures must be rugged only										correct ed	
5.1		X Sanitizar was mixed					>400ppm. 'It must be 200ppm								corrected	
12.2	×		Fume hoods need to					be cleaned.	x clianed.							Immediately
(0.1	×			Cheese curds need to be kept in fridge temperatures must be logard daily Sanitizar was mixed >400 ppm. It must be 200 ppm. Fume hoods need to be cleaned. Floors need to be cleaned in hard to peach areas.												
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18-16-1-1																
Green Re-inspection Yes No Required:																
Light Yellow Dark Yellow Sept. 27119 Required:																
Striped Re	d [Re	d	Date of Inspect	•	lf	Yes, Date:									
									. ,							

White - Office; Yellow Operator, Blue - Copy for Posting