FOOD PREMISES	INSPECTION	FORM
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Name	of Pren	nises:	Une a Box	ho	uso	Licence #:	11-004	33) Type: □	Class 3 Class 4 Class 5				· ·
Opera	tor:					Category:			-					
Addres	ss:	127	Call Bank	1					spection New	Licence Complaint CD F	ollow-up	Inspection	n	RNew & Nouveau
	, .	A D	Can Mex	<u> </u>	<u>one</u>	Water Suppl	ly: // Pfivate	Mu	unicipal					Drunswick
F 350	\	()Mic	ma gus, no	\mathcal{O}	647 14	<u> </u>	₹.	-	<u> </u>					
Hem No.	N.O.	3 4		item	N.O. S	U		litem			1 6.1	7		1
	FOOD		4	No.				No.	N.O. S U		hem No.	N.O.	S U	
	1 3 1 3			3.3		Holding Methods		7.0	FOOD EQUIPMENT	AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.1			Approved Source Purchasing and Receiving	3.4		Cooling Methods		7.1		Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.3			Acceptable Containers and Labeling	3.5 3.6		Re-heating Methods		7.2		Food Contact Surfaces	11.0	WATER	SUPPLY AN	ID WASTE DISPOSAL
- Armalian and a second a second and a second a second and a second and a second and a second and a second an	FOODS	TORAGE	7 Osopiasie Condiners and Labeling	4.0	+.(1)	Handling Methods	AND THE PARTY OF T	7.3		Mechanical Dishwashing	11.1		4	Water (Quality and Quantity)
2.1			Storage of Potentially Hazardous Foods	4.1	FOOD DISPLAY			7.4	U,	Manual Dishwashing	11.2			Sewage Disposal
2.2			Frozen Storage	4.2	+	Display Methods	1000	7.5		Eating Utensils and Dishes	11.3			Solid Waste Handling
2.3		10	Refrigerated Storage (Temperature)	5.0		Advance Preparation NG AND RECALLS		8.0	CLEANING AND SA		12.0	LIGHTH	NG AND VEN	TILATION
7,				3.0	NECOUNT VEENI	NS AND REPARTS	<u> </u>	8.1		Cleaning and Sanitizing	12.1		i d	Lighting
2.4			Refrigerated Storage (Methods)	5.1		Record Keeping	\	8.2		Detergents and Chemical Use and	12.2	9		Ventilation
2.5			Refrigerated Storage (Space)	5.2		Recall of Food		9.0	SANITARY FACILITI	Storage				
2.6			Dry Storage	6.0	PERSONNEL		The second secon	9.1	SAUGRAN FACILITY	Washroom(s)	13.0	GENER	AL ()	I
2.7			Storage of Food for Staff	6.1		Demonstrating Know		9.2		Hand Washing Station(s)	13.1			Licence
	OOD PI	REPARATIO	N AND HANDLING	6.2		, Employee Health		10.0	FLOORS, WALLS A		13.2	8	4	Rodent and Insect Control
3.1			Thawing Methods	6.3		Personal Hygiene Pr	200	10.1	1 /	Floors (Construction and Maintenance)	13.3			Other Infractions/Hazards
3.2		<u></u>	Cooking Methods				638		rv: il = linsatisfactoru	; MI - Minor Infraction; MA - Major Infrac	OD	0.6		
			e CR				Remail			34 · 1 · · · · · · · · · · · · · · · · ·				Date for Correction
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¬				13	Re-inspection	on ∐Yes ∐ikk	X		•					
Light Y		∐ Dar	k Yellow Hey 5	(\mathcal{C})	Required:	on □Yes ☑M	^D K							
Striped	Red	Red	Date of Inspection	on.	If Yes, Date:	i								
			- Jan S. Maheem		ii ies, Dale:		 .							
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