			\ \	1 ~	1 0		FOOD PREMISES INSPECTION FORM														
			1.	JUW	mond R:	1001	201 Country Color														
Name	of Pre	mises:	-	10	nthối a 17.	in	101	111	TAMIL	Licence #:		α	17	/							R New S Nouveau
Oper	ator:		~	 						Type:	Cla	ass 3	d	Clase		Class 5					DI UIIS WICK
Addr	ess: /	Tredos Classic non 5								Category:	Ro	= / =			Other	Other			CANADA		
		liste	With	1200 Land			11.60	111			8	-	Municipal			IOI New Election					
Itam		AN 10	Anti	170	1311037	M M	1111			Water Supply:	LJPri] Municip	oai						
Item No.	N.O.	SU			0	No.	N.O.	S	U			Item No.	N.O.	s u			Item No.	N.O.	S	U	
1.0	FOOD		3.3 Holding Methods		g Methods		7.0	FOOD E	QUIPME	NT AND	UTENSILS	10.2				Walls (Construction and Maintenance)					
1.1			Apr	Approved Source					Coolin	Cooling Methods		7.1			Fo	ood Equipment (Design, Constructio	1, 10.3				Ceilings (Constructions and
1.2		Purchasing and Receiv				3.4									stallation and Maintenance)		1010000	0.100		Maintenance)	
1.3		+-+	_	Acceptable Containers and Labeling				-		ating Methods		7.2			_	ood Contact Surfaces	11.0	WATE	RSUPP	LY AN	D WASTE DISPOSAL
2.0	FOOD	STORAGE						7.3	-		_	echanical Dishwashing anual Dishwashing	11.1	-	V		Water (Quality and Quantity) Sewage Disposal				
2.1	1000		Storage of Potentially Hazardous Foods 4.1 Display Methods					7.5				ating Utensils and Dishes	11.3	-			Solid Waste Handling				
2.2		/ Frozen Storage			4.2		Advance Preparation			8.0	CLEANING AND SANITIZI				12.0	LIGHT	NG AN	D VEN	TILATION		
2.3				Refrigerated Storage (Temperature)			RECORE	KEEP	ING AND RE			8.1		THE PARTY		leaning and Sanitizing	12.1	LIGHT		-	Lighting
***		1			Storage (Methods)	5.0	1	T		WEST PORTER AND DESCRIPTION OF THE PERSON OF		-				etergents and Chemical Use and		_			
2.4		V				5.1			Record	d Keeping		8.2				torage	12.2				Ventilation
2.5			_		Storage (Space)	5.2	2 Recall of Food					9.0	SANITARY FACILITIES			13.0	GENE	RAL			
2.6	1			Storage		6.0	PERSON	NEL				9.1				/ashroom(s)	13.1				Licence
2.7				Storage of Food for Staff						nstrating Knowledge		9.2				and Washing Station(s)	13.2				Rodent and Insect Control
3.0	FOOD	PREPARA	PARATION AND HANDLING 6.2 Employee Health						10.0	FLOOR	S, WALLS		CEILINGS	13.3	-			Other Infractions/Hazards			
3.1		 	Thawing Methods 6.3 Personal Hygiene Practices Cooking Methods N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Not Observed; S – Satisfactory; U – Unsatisfactory; U						10.1				oors (Construction and Maintenance)	1						
3.2 Item N		MI	MA	Cooking Methods A CR Remarks		N.O	Not Observ	vea; S -	- Satisfactory	r; U – Unsatisfactory;	; MI – Minor	Intractio	n; MA – Ma	ajor Infrac	tion; C	CR - Critical Infraction			_	In	
mon i	0.	1411	MA	CR	Remarks	117	17-1		1-1			200	1 00	A ALIKA	1	- 100-101				Di	ate for Correction
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☐ Light Yellow ☐ Dark																					
Striped Red Red Date of Inspection: If Yes, Date:																					
White - Office; Yellow - Operator; Blue - Copy for Posting																					
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