				- 10	1 040 00	1 00 -	43/02	FOOD PREMISES INSPECTION FORM Licence #: 01-02434 Type: Class 3 D Class 4 Class 5									
Name of Premises:			-	Styroutes Coppel Hold 19.													
Oper	ator:	-	- 6	2 tempulas copila cavada Lta					Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection								Brunswick
Addr	ess:		2:	70 Amirant					Water Supply: Private Municipal								
			D	Lean	WB.		- Fig. 1										
Item No.	N.O.	s	U	- 1, 10-		Item No.	N.O. S	U		Item No.	N.O.	s U		Item No.	N.O. 5	s U	
1.0	FOOD	1				3.3		Holding Metho	ods	7.0	FOOD E	QUIPMENT	AND UTENSILS	10.2		7 7 3	Walls (Construction and Maintenance)
1.1				Approved S	Source	3.4		Cooling Metho	ods	7.1		V	Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2		WR.		Purchasing	and Receiving	ving 3.5 Re-heating Methods		thods	7.2	N. I.		Food Contact Surfaces	11.0	WATER SI	JPPLY AN	D WASTE DISPOSAL	
1.3			Acceptable Containers and Labeling 3.6 Handling Methods		iods	7.3			Mechanical Dishwashing	11.1			Water (Quality and Quantity)				
2.0	FOOD	FOOD STORAGE				4.0			7.4		1 1 1 1 1	Manual Dishwashing	11.2		100	Sewage Disposal	
2.1				Storage of Potentially Hazardous Foods		4.1	Display Methods		7.5			Eating Utensils and Dishes	11.3			Solid Waste Handling	
2.2		/		Frozen Storage		4.2	Advance Preparation		8.0	CLEANING AND SANITIZING		12.0	LIGHTING	AND VEN			
2.3		V	Refrigerated Storage (Temperature) 5.0 RECORD KEEPING AND RI		PING AND RECALLS		8.1			Cleaning and Sanitizing	12.1		515	Lighting			
2.4			Refrigerated Storage (Methods) 5.1		Record Keepir		9.0			Detergents and Chemical Use and Storage	12.2			Ventilation			
2.5	100	0 0 1 7		5.2	1.72	Recall of Food	Recall of Food		SANITA	RY FACILIT		13.0	GENERAL				
2.6				Dry Storage		6.0	PERSONNEL			9.1		. /	Washroom(s)	13.1		-	Licence
2.7					Food for Staff	6.1		Demonstrating		9.2	FLOOR	2 1441104	Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD	PREPAR			Employee Hea		10.0	FLOOR	5, WALLS A	ND CEILINGS	13.3			Other Infractions/Hazards			
3.1				Thawing Methods 6.3 Personal Hygien Cooking Methods N.0						10.1			Floors (Construction and Maintenance) r; MI – Minor Infraction; MA – Major Infrac	11 00	0 111 11 5		
		and a	3-7				AL	[JU PVC	actions !	ve		orn	e CHEUL			Service Su	
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	iped Re		Rec				If Yes, Date:										