FOOD PREMISES INSPECTION FORM

Name of Premises: Café Diem																			D	
Operator: Café Dien							Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection								n		Brunswick			
Addı	ess:		035	Mai	n street Mo	nctor	NE	>		Water Supply: Private	₽ MI	unicipal								Druitswick
								Marke										Max		
Item No.	N.O.	S	U			No.	N.O.	S	U		Item No.	N.O.	S	U		No.	N.O.	S	U	
1.0	FOOD					3.3		-	1	Holding Methods	7.0	FOOD	EQUIPN	MENT	AND UTENSILS	10.2				Walls (Construction and Maintenance)
1.1			day.	Approved S	Source	3.4				Cooling Methods	7.1		la de		Food Equipment (Design, Construction, Installation and Maintenance)	10.3				Ceilings (Constructions and Maintenance)
1.2			1481	Purchasing and Receiving				1 3	150	Re-heating Methods	7.2			Page 1	Food Contact Surfaces	11.0	WATER	SUPF	LY AN	D WASTE DISPOSAL
1.3				Acceptable Containers and Labeling		3.6				Handling Methods	7.3				Mechanical Dishwashing	11.1		46	148	Water (Quality and Quantity)
2.0	FOOD	STORA	GE			4.0	FOOD	DISPL	AY AN	D SERVICE	7.4		1000	125.69	Manual Dishwashing	11.2				Sewage Disposal
2.1	A MARINE	200	8400	Storage of Potentially Hazardous Foods		4.1			100	Display Methods	7.5		188 (85)		Eating Utensils and Dishes	11.3				Solid Waste Handling
2.2		112		Frozen Storage		4.2	40.00		F, the	Advance Preparation	8.0	CLEAN	NING AN	ND SA	NITIZING	12.0	LIGHTI	LIGHTING AND VENTILATION		
2.3	100	~	25	Refrigerate	ed Storage (Temperature)	5.0	RECOF	RD KEE	EPING	AND RECALLS	8.1				Cleaning and Sanitizing	12.1	200	7		Lighting
2.4		28.5		Refrigerate	ed Storage (Methods)	5.1			F1 51	Record Keeping	8.2				Detergents and Chemical Use and Storage	12.2				Ventilation
2.5		14 6	EXT B	Refrigerated Storage (Space)		5.2				Recall of Food	9.0	SANITARY FACILITIES		13.0						
2.6				Dry Storag	e	6.0	PERSO	ONNEL		建设的基本的基础的	9.1			1.5	Washroom(s)	13.1			A STATE OF	Licence
2.7				Storage of	Food for Staff	6.1		Since.	8-6	Demonstrating Knowledge	9.2				Hand Washing Station(s)	13.2			11/2	Rodent and Insect Control
3.0	FOOD	PREPA	RATIO	ION AND HANDLING		6.2		1		Employee Health	10.0	FLOOI	RS, WAL	LLS A	ND CEILINGS	13.3			72.00	Other Infractions/Hazards
3.1	55	155 3.0	100	Thawing Methods 6.3					Personal Hygiene Practices	10.1	A STATE OF THE STA			Floors (Construction and Maintenance)		115-14	7 19	33.		
3.2		44.	100	Cooking M	lethods	1,30,10,10,11				N.O. – Not Observed; S – S	Satisfacto	ory; U – U	Insatisfa	actory	r; MI – Minor Infraction; MA – Major Infrac	tion; CR	- Critical	Infract	ion	
	1 196		353/843		20181 J											18 (26) 1 H277	309/2017	11/1/2	14	
Iten	n No.	MI	MA	CR							marks						Lander ST.			Date for Correction
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Green Light Yellow Dark Yellow April 19,2317 Re-insp Require						ection	Yes No													
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St	riped Re	d [Red	1	Date of Inspect	Date of Inspection: If Yes, Date:														