FOOD PREMISES INSPECTION FORM

dress:	16	6 K	y's convenvience thin street Sock	ille	NB			Category: Routine Water Supply: Private	Re-ins		☐ New	Licence Complaint CD Fo	ollow-up	Inspection	n	Brunswick
				Item					Item				Item			
N.O.	S	U		No.	N.O.	S	U		No.	N.O.	S U		No.	N.O.	SU	
FOOI		T		3.3			K	Holding Methods	7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2			Walls (Construction and Maintena
	1		Approved Source	3.4	1,/			Cooling Methods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3		V	Ceiling (Constructions and Maintenance)
1	-		Purchasing and Receiving	3.5		E 29	5	Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATER	R SUPPLY AN	ID WASTE DISPOSAL
	V		Acceptable Containers and Labeling	3.6	V			Handling Methods	7.3			Mechanical Dishwashing	11.1		1	Water (Quality and Quantity)
FOOI	STORA	AGE		4.0	FOOD	DISPLA	AY ANI	SERVICE	7.4			Manual Dishwashing	11.2			Sewage Disposal
	V		Storage of Potentially Hazardous Foods	4.1	レレ		1	Display Methods	7.5			Eating Utensils and Dishes	11.3			Solid Waste Handling
	V	-	Frozen Storage	4.2				Advance Preparation	8.0	CLEAN	IING AND SA	ANITIZING	12.0	LIGHTI	ING AND VEN	TILATION
		X	Refrigerated Storage (Temperature)	5.0	RECOR	D KEE	PING	AND RECALLS	8.1		V	Cleaning and Sanitizing	12.1			Lighting
	1	-	Refrigerated Storage (Methods)	5.1		1		Record Keeping	8.2	V Plant		Detergents and Chemical Use and Storage	12.2			Ventilation
			Refrigerated Storage (Space)	5.2			1.5	Recall of Food	9.0	SANITA	ARY FACILIT		13.0	GENER	RAL	
	V	-	Dry Storage	6.0	PERSO	NNEL			9.1	n -	1	Washroom(s)	13.1			Licence
1			Storage of Food for Staff	6.1		1	+	Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2			Rodent and Insect Control
FOOI	PREPA	ARATION	N AND HANDLING	6.2			-	Employee Health	10.0	FLOOR	S, WALLS A	ND CEILINGS	13.3			Other Infractions/Hazards
V	178		Thawing Methods	6.3			-	Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)				
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