				0		FOOD	PRE	MISES INSPECTION F	ORM		a					ñ
Name	of Prem	ises:	Sup	plement k	wg			Licence #:	21-0	223:	38		e e el tra			Brunswick
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tem Io.	N.O.	s U			Item No.	N.O. S	U		ltem No.	N.O.	S U		Item No.	N.O.	s U	
.0	FOOD				3.3	U U		Holding Methods	7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2	1.1.1.1.1.1.1	4	Walls (Construction and Maintenance)
1		V	Approved So		3.4	4		Cooling Methods	7.1		4	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		4	Ceilings (Constructions and Maintenance)
2	L	1	Purchasing a		3.5			Re-heating Methods	7.2	20,000	V	Food Contact Surfaces	11.0	WATER		ND WASTE DISPOSAL
		V	Acceptable Containers and Labeling		3.6			Handling Methods	7.3	Chellen Chellen		Mechanical Dishwashing	11.1		L	Water (Quality and Quantity)
	FOODS	STORAGE			4.0		PLAY AN	ID SERVICE	7.4	a series and	Y	Manual Dishwashing	11.2		4	Sewage Disposal
		Y		otentially Hazardous Foods	4.1	4		Display Methods	7.5			Eating Utensils and Dishes	11.3		-	Solid Waste Handling
	4		Frozen Storage		4.2 5.0	141		Advance Preparation	8.0	CLEANING AND SA			12.0	LIGHTI	NG AND VE	
		Y	Refrigerated	Refrigerated Storage (Temperature)		RECORD KEEPING		AND RECALLS	8.1			Cleaning and Sanitizing	12.1		4	Lighting
		4	S	Storage (Methods)	5.1	-		Record Keeping	8.2		C	Detergents and Chemical Use and Storage	12.2		4	Ventilation
		9	Refrigerated	Storage (Space)	5.2			Recall of Food	9.0	SANIT	ARY FACILI		13.0	GENER	AL	T
	10		Dry Storage		6.0	PERSONN	EL		9.1	Der Salar	-	Washroom(s)	13.1		5	Licence
			Storage of Food for Staff		6.1		U	Demonstrating Knowledge	9.2	Hand Washing Station(s)		13.2	1	0	Rodent and Insect Control	
	FOODF	PREPARA	Thawing Methods		6.2		4	Employee Health	10.0	FLOORS, WALLS A			13.3	V	1.1	Other Infractions/Hazards
					6.3		V	Personal Hygiene Practices	10.1		4	Floors (Construction and Maintenance)		0 22	2 3 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
2			Cooking Meth		N.O	- Not Observe	d; S – Sa	atisfactory; U – Unsatisfactory; MI – N	Minor Infractio	on; MA – N	ajor Infracti	on; CR – Critical Infraction		<u></u>		
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Food Premises Standard Operational Procedures