						FOOD PREMISES	INSPE	ECTION FORM				
Nam	e of Prer	mises:	Ridge Bake Sh Runte 915 Harv	on Ke	Shop	Licence #: 01-02	SII	Type: Class 3 Class 4 Class 5 pection New Licence Complaint CD F				ñ
Oper	ator:	Little	Ridge Bake Ch	40	26 7792	Category Deputing	□ Po inc	postion New License Complaint CD E	ollow up	Inchactic	nn.	- New Z Nouveau
	ator.	275	P. D. QIC HOLIS	OA O	530 121-	Category. Proutine			ollow-up	mspecu	ווכ	Brunswick
Addr	ess:	313	1100) 6 212 1101 0	9		Water Supply: Private	☐ Mu	nicipal				Di answick
	6.36				Management Internation Control				265			
Item No.	N.O.	s u		item No.	N.O. S U		Item No.	N.O. S U	Item No.	N.O.	s U	
1.0	FOOD			3.3		Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS	10.2		1	Walls (Construction and Maintenance)
1.1		-	Approved Source	3.4		Cooling Methods	7.1	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		-	Ceilings (Constructions and Maintenance)
1.2	To a service	1	Purchasing and Receiving	3.5		Re-heating Methods	7.2	Food Contact Surfaces	11.0	WATE	R SUPPLY A	D WASTE DISPOSAL
1.3		1	Acceptable Containers and Labeling	3.6	1	Handling Methods	7.3	Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0	FOOD :	STORAGE		4.0	FOOD DISPLAY AN	D SERVICE	7.4	Manual Dishwashing	11.2			Sewage Disposal
2.1		1	Storage of Potentially Hazardous Foods	4.1		Display Methods	7.5	Eating Utensils and Dishes	11.3		0	Solid Waste Handling
2.2			Frozen Storage	4.2		Advance Preparation	8.0	CLEANING AND SANITIZING	12.0	LIGHT	NG AND VEN	ITILATION
2.3		1	Refrigerated Storage (Temperature)	5.0	RECORD KEEPING	AND RECALLS	8.1	Cleaning and Sanitizing	12.1	The second		Lighting
2.4		1	Refrigerated Storage (Methods)	5.1		Record Keeping	8.2	Detergents and Chemical Use and Storage	12.2		-	Ventilation
2.5	1270		Refrigerated Storage (Space)	5.2		Recall of Food	9.0	SANITARY FACILITIES	13.0	GENE	RAL	
2.6	ES LOS		Dry Storage	6.0	PERSONNEL		9.1	Washroom(s)	13.1			Licence
2.7	-	100	Storage of Food for Staff	6.1		Demonstrating Knowledge	9.2	Hand Washing Station(s)	13.2	144	4	Rodent and Insect Control
3.0	FOOD	PREPARATIO	ON AND HANDLING	6.2		Employee Health	10.0	FLOORS, WALLS AND CEILINGS	13.3	931		Other Infractions/Hazards
3.1	1		Thawing Methods	6.3	1	Personal Hygiene Practices	10.1	Floors (Construction and Maintenance)			1.00	
3.2	1		Cooking Methods	10,775		N.O Not Observed; S -	Satisfacto	ry; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infrac	tion; CR	- Critical	Infraction	
Item	No.	MI M	A CR			R	emarks					Date for Correction
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Lig	ht Yello	w Da	ark Yellow Dec. 15, 21	11	Required:							