## FOOD PREMISES INSPECTION FORM

Name of Premises:			-	MONKEY CAKES FOO	D TRuck			Licence #:	93-0222	3	Type:	Class 3 Class 4 Class 5	s 5			
Operator:						UTR	5 NO)	Category:	Routine Re-	inspe	ction Ne	ew Licence Complaint CD F	ollow-up	Inspection	on	Brunswick
Address:				VARIOUS LOCATIO	Water Supply: [	☐ Private 🕞	Muni	cipal					<b>Brunswick</b>			
				CANADA DAY-	OFF	ICER	's Seu									
Item No.	N.O.	8	U		Itom No.	N.O.	3 0		I ter		N.O. S	J Commence of the commence of	Item No.	N.O.	s u	
1.0	FOOD	1			3.3	1	/	Holding Methods	7.0		OOD EQUIPME	NT AND UTENSILS	10.2		1	Walls (Construction and Maintenance)
1.1		/		Approved Source	3.4		/	Cooling Methods	7.	District Co.	1	Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2	/			Purchasing and Receiving	3.5			Re-heating Methods	7.2	2	/	Food Contact Surfaces	11.0	WATE	SUPPLY A	ND WASTE DISPOSAL
1.3				Acceptable Containers and Labeling	3.6			Handling Methods	7.3	3	/ /	Mechanical Dishwashing	11.1		//	Water (Quality and Quantity)
2.0	FOOD	STORAC	3E		4.0	FOOD	DISPLAY AN	D SERVICE	7.4	1	1	Manual Dishwashing	11.2			Sewage Disposal
2.1		1		Storage of Potentially Hazardous Foods	4.1			Display Methods	7.5	5		Eating Utensils and Dishes	11,3		/	Solid Waste Handling
2.2		//		Frozen Storage	4.2			Advance Preparation	8.0	) (	LEANING AND	SANITIZING	12.0	LIGHT	NG AND VE	ITILATION
23				Refrigerated Storage (Temperature)	5.0	RECC	RD KEEPING	AND RECALLS	8.			Cleaning and Sanitizing	12.1		//	Lighting
2.4		/		Refrigerated Storage (Methods)	5.1	/		Record Keeping	8.2	10.00		Detergents and Chemical Use and Storage	12.2			Ventilation
2.5		//		Refrigerated Storage (Space)	5.2	1		Recall of Food	9.0	)   5	ANITARY FACH	ITIES	13.0	GENER	RAL	
2.6	-			Dry Storage	6.0	PERS	ONNEL		9.1	-	1/	Washroom(s)	13.1		//	Licence
2.7	/			Storage of Food for Staff	6.1			Demonstrating Knowledge	9.2	- Control		Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD	PREPAR	ATION	AND HANDLING	6.2		1/	Employee Health	10.		LOORS, WALLS	AND CEILINGS	13.3			Other Infractions/Hazards
3.1	/	1		Thawing Methods	6.3			Personal Hygiene Practices	10.	-		Floors (Construction and Maintenance)				
3.2				Cooking Methods		4				ctory:	U - Unsatisfact	ory; MI – Minor Infraction; MA – Major Infrac	tion: CR	- Critical	Infraction	<del>                                     </del>
Ken	No.	Wit	MA	CR					Remarks							Date for Correction
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Stri	ped Red		Red	Date of inspection	on:	lf.	Yes, Date:									
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