## FOOD PREMISES INSPECTION FORM

	211	2 /==	C - 0 M -	~ 7		Licence #: <u>O/-O</u> Category:	TRE-insp	ection Ne	☐ Class 3		Brunswii
ress:	365	/ S/- (	SIOSHI CHON	Sto	r 227	Water Supply:  Privat	te 🗖 Mur	nicipal			DI CIII DAN I
N(Q),				1 HETT	uo (s lu		led No.	NO. S		liem N.O.	s u secondo
FOOI	)			3.3		Holding Methods	7.0	FOOD EQUIPME	IT AND UTENSILS	10.2	
		Approved Source	)	3.4		Cooling Methods	7.1		Food Equipment (Design, Construction, Installation and Maintenance)	10.3	Ceilings (Constructions and Maintenance)
		Purchasing and I	Receiving	3.5		Re-heating Methods	7.2		Food Contact Surfaces	11.0 WAT	ER SUPPLY AND WAS TE DISPOSAL
		Acceptable Conta	ainers and Labeling	3.6		Handling Methods	7.3	1	Mechanical Dishwashing	1111	Water (Quality and Quantity)
FOOL	) STORAGE		A. A	4.0	FOOD DISPLAY A		7.4		Manual Dishwashing	11.2	Sewage Disposal
			tially Hazardous Foods	4.1		Display Methods	7.5		Eating Utensils and Dishes	11.3	Solid Waste Handling
		Frozen Storage		42		Advance Preparation	8.0	CLEANING AND	San	300000000000000000000000000000000000000	TING AND VENTILATION
	1	Refrigerated Stor	age (Temperature)	5.0	RECORD KEEPING	AND RECALLS	8.1	2	Cleaning and Sanitizing	12.1	Lighting
		Refrigerated Stor	age (Methods)	5.1		Record Keeping	8.2		Detergents and Chemical Use and Storage	12.2	Ventilation
		Refrigerated Stor	age (Space)	5.2		Receli of Food	9.0	SAN <b>ITARY FAC</b> II		13.9 GEN	RAL
		Dry Storage	age (Opade)	6.0	PERSONNEL	Treces of Food	9.1	1	Washroom(s)	13.1	Licence
		Storage of Food	ior Staff	6.1		Demonstrating Knowledge	9.2	13	Hand Washing Station(s)	13.2	Rodent and Insect Control
FOOT	REPARAT	ON AND HANDLIN		6.2		Employee Health	10.0	FLOORS, WALLS		13.3	Other Infractions/Hazards
		Thawing Methods	AA-AA	6.8		Personal Hygiene Practices	10.1		Floors (Construction and Maintenance)		
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	Dereen	(		2011	Re-inspection	n ∐Yes 12No			-		
Yelk	ow D	ark Yellow	EB- 26 j	20/9	Re-inspection Required:	n ∐Yes ₺No			-		