FOOD PREMISES INSPECTION FORM

Name of Pr	emises: (Cheesecale & Cone	r Cal	Pe & Bak	ekla	Licence #: 02-027	12_	Т	уре: 🗌	Class 3 Class 4 Class 5			\triangleright
Operator:	~		<u> </u>			Category: Routine		pection	☐ New	v Licence Complaint CD F	ollow-up	Inspection	Brunswick
Address:	208	Prut, 290				Water Supply: Private	_		_		-	•	Brunswick
Auui ess.	1					Trace Capping.		Погра					
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No. 1 ALC:	1 t U			1.0 2	- t			9.6	E H			4.5	Control of the Contro
1.0 F00	D		3.3		Hol	ding Methods	7.0	FOOD I	QUIPMEN	T AND UTENSILS	10.2		Walls (Construction and Maintenance)
1.1		Approved Source	3.4		Cod	oling Methods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3		Ceilings (Constructions and Maintenance)
1:2	/ 	Purchasing and Receiving	sing and Receiving 3.5		Re-	heating Methods	72			Food Contact Surfaces	11.0	WATER SUPPLY A	ND WASTE DISPOSAL
1.3		Acceptable Containers and Labeling	3.6			ndling Methods	7.3	/		Mechanical Dishwashing	11.1		Water (Quality and Quantity)
San Production	D STORAGE		4.0	FOOD DISPLA	Y AND SEF	RVICE	7.4			Manual Dishwashing	11.2		Sewage Disposal
2.1		Storage of Potentially Hazardous Foods	4.1		Dis	play Methods	7.5			Eating Utensits and Dishes	11.3		Solid Waste Handling
2.2		Frozen Storage	4.2			vance Preparation	8.0	CLEAN	ING AND S	ANITIZING	12.0	LIGHTING AND VEI	
2.3		Refrigerated Storage (Temperature)	5.0	RECORD KEE	PING AND	RECALLS	8.1			Cleaning and Sanitizing	12.1		Lighting
2.4		Refrigerated Storage (Methods)	5.1		Red	cord Keeping	8.2			Detergents and Chemical Use and Storage	12.2		Ventilation
2.5	+ /	Refrigerated Storage (Space)	5.2		Red	call of Food	9.0	SANITA	RY FACILI		13.0	GENERAL	and the residence of the contract of the residence of the
2.6		Dry Storage	6.0	PERSONNEL			9.1			Washroom(s)	13.1		Licence
ر 2.7	/	Storage of Food for Staff	6.1		Der	monstrating Knowledge	9.2			Hand Washing Station(s)	13.2		Rodent and Insect Control
3.0 FOO	D PREPARATIO	N AND HANDLING	6.2		Em	ployee Health	10.0	FLOOR	S, WALLS	AND CEILINGS	13.3		Other Infractions/Hazards
ں 3.1		Thawing Methods	6.3		Per	sonal Hygiene Practices	10.1	1		Floors (Construction and Maintenance)	<u> </u>		
3.2		Cooking Methods	1			N.O. – Not Observed; S – S	atisfacto	ry; U – U	nsatisfacto	ry; MI – Minor Infraction; MA – Major Infrac	ction; CR	- Critical Intraction	
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☐/Green Re-inspection													
Light Yel		ark Yellow A. a. 23	///	Required	d: L	Yes∕No							
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Striped F	Red Re	ed Date of inspect		ii tes, D	alt.								