FOOD PREMISES INSPECTION FORM

Na O	nme of Prependent	emises:	. S	ter	buch's Coff	fee Sn	# ?	702 g	Licence #: Category: Routine Water Supply: Priva	Z Ke-ins	T pection inicipal	「ype: □ N	☐ Cla	ass 3	ollow-up	Inspection	ı	Brunswick
Ite		S	U			Item No.	N.O.	s u		Item No.	N.O.	s	U		Item No.	N.O.	S U	
1.0		1				3.3			Holding Methods	7.0	FOOD	EQUIPME	NT AN	D UTENSILS	10.2			Walls (Construction and Maintenance)
1.		T	A	pproved \$	Source	3.4			Cooling Methods	7.1			F	Food Equipment (Design, Construction, nstallation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2			Р	urchasing	and Receiving	3.5			Re-heating Methods	7.2		2	- F	Food Contact Surfaces	11.0	WATER	SUPPLY A	ND WASTE DISPOSAL
1.3			Acceptable Containers and Labeling			3.6			Handling Methods	7.3			N	Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0	FOOD	OD STORAGE			4.0	FOOD	DISPLAY AN	D SERVICE	7.4			N	/lanual Dishwashing	11.2			Sewage Disposal	
2.		Storage of Potentially Hazardous Foods			4.1			Display Methods	7.5			E	ating Utensils and Dishes	11.3			Solid Waste Handling	
2.2			Frozen Storage			4.2			Advance Preparation	8.0	CLEAN	ING AND	SANIT	IZING	12.0	LIGHTIN	G AND VE	TILATION
2.3			Refrigerated Storage (Temperature)			5.0	RECOR	RD KEEPING	AND RECALLS	8.1			C	Cleaning and Sanitizing	12.1			Lighting
2.4			Refrigerated Storage (Methods)			5.1			Record Keeping	8.2		-	52	Detergents and Chemical Use and Storage	12.2			Ventilation
2.5		Refrigerated Storage (Space)			ed Storage (Space)	5.2			Recall of Food	9.0	SANITA	ARY FACI	LITIES		13.0	GENERA	L	
2.6			D	ry Storage	e	6.0	PERSO	NNEL		9.1		77	V	Vashroom(s)	13.1			Licence
2.7		Storage of Food for Staff			Food for Staff	6.1			Demonstrating Knowledge	9.2			Н	land Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD	D PREPARATION AND HANS			IDLING	6.2			Employee Health	10.0	FLOOR	S, WALL	SAND	CEILINGS	13.3			Other Infractions/Hazards
3.1		Thawing Methods 6.3 Personal H				Personal Hygiene Practices	10.1			F	floors (Construction and Maintenance)							
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