No.	FOOD PREMISES INSPECTION FORM																	
Operator:    Common	Name	of Pren	nises: \	with a	is variety	7			Licence #:	0	1-0	2254						New Nouveau
Water Supply   Process	Operator: (072064 NB tnc.						Type:					Class 5						
Water Supply   Process	Addre	ess:	748 Champian st D. eppe					Category:	Routine Re-inspect			-inspec	tion New Licence	Other			CANADA	
No.   S   U   No.   S   U   No.   No.   S   U   No.   No.   S   U   No.   No	Y 1								Water Supply:	Priv	/ate	Ŭ Mu	nicipal		and consensus and consensus and			
10   PODD   PO	Item No.	N.O.	s U				N.O. S	U				N.O. S	U			N.O.	s U	
Purplemage and Receiving   3.5	1.0	FOOD	1	1		-	V		Holding Methods		7.0	FOOD EQUI	PMENT	AND UTENSILS	10.2		0	Walls (Construction and Maintenance)
13	1.1		1	Approved Sou	ırce	3.4			Cooling Methods		7.1	U		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		4	
200 STORAGE   21	1.2		V	Purchasing an	nd Receiving	3.5			Re-heating Methods		7.2	. /		Food Contact Surfaces	100200000000000000000000000000000000000	WATER	SUPPLY AN	
Strange of Potentially Hazardous Foots   4.1   Despts Wathords   7.5   Eating Uteralits and Dahe's   13.0   CLEANING AND SANTZING   12.0   Uterality and Dahe's   13.0   Uterality and D	1.3			Acceptable Co	ontainers and Labeling	3.6	<u> </u>				1938/03/03/03/03/03/03/03/03/03/03/03/03/03/	0						
Fours Storage   4.2   Advance Properation   5.0   Ecentification   12.0   Lighting	2.0	FOOD	STORAGE			4.0					COLUMN TO THE PROPERTY OF THE	6						
Refigerated Storage (Temperature)   5.9   RECORD KEEPING AND RECALLS   8.1	2.1			Storage of Pot	tentially Hazardous Foods			/		. 1					100000000000000000000000000000000000000		4	
Refrigerated Storage (Methods)   S.1	2.2	-				Process Control of the Control of th		7				CLEANING A	AND SA			LIGHTII	NG AND VEN	
Refrigerated Storage (Space)   S.1	2.3			Refrigerated S	Storage (Temperature)	5.0	RECORD K	EEPING	AND RECALLS		8.1				12.1			Lighting
Dy Storage   6.0   PERSONNEL   1.0   Demonstrating Knowledge   9.2   Hand Washing Station(s)   13.3   Uconco	2.4			Refrigerated S	Storage (Methods)	5.1				n tarji	8.2	6		Storage			4	Ventilation
Storage of Food for Staff   Storage of Food food food food food food food f	2.5	2.5		Refrigerated Storage (Space)					Recall of Food	9.0					GENER	AL		
Thawing Methods   8.3   Employee Health   10.0   PLOORS, WALLS AND CEILINGS   13.3   Other Infractions/Hazards   13.3   Other Infractions/Hazards   13.3   Cooling/Methods   N.O Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; MA - Major Infraction   Date for Correction	2.6		0/	-			PERSONNE	L			Delivers of the second	6						
Treaving Methods 6.3 Personal Hygiene Practices 10.3 Floors (Construction and Maintenance)  Treaving Methods Cooking Methods R.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; MA – Major Infraction; MA – Major Infraction  The Minor Major Infraction (CR – Critical Infraction)  Date for Correction  Date for Corre											123523432343353523						4	
Cooking Methods   N.O Not Observed; S - Satisfactory; U - Unsatisfactory; Mi - Minor Infraction; MA - Major Infraction; CR - Critical Infraction	3.0	FOOD			NEED SECRECATION OF THE PERSON NAMED IN COLUMN 1		//				FLOORS, W	ALLS A		13.3			Other Infractions/Hazards	
Item No.			0/		the state of the s			1	, 0			- 6						Programme and the second
Cight Yellow   Dark Yellow   Date of Inspection:   If Yes, Date:   Date of Inspection:   Date of						N.O	Not Observed	i; S – Sa	tisfactory; U – Unsatisfactory; N	MI – Minor	Infraction	n; MA – Major I	Infractio	on; CR – Critical Infraction			6	
□ Light Yellow     □ Dark Yellow     □ Peb Qu20     Required:     □ Yes     □ No       □ Striped Red     □ Red     Date of Inspection:     If Yes, Date:	Item I	No.	MI	MA CR	Remarks									7 - 74			u	ate for Correction
□ Light Yellow     □ Dark Yellow     □ Peb Qu20     Required:       □ Striped Red     □ Red     Date of Inspection:     If Yes, Date:											A 2			- , = - 18,1	1.35			
□ Light Yellow     □ Dark Yellow     □ Peb Qu20     Required:     □ Yes     □ No       □ Striped Red     □ Red     Date of Inspection:     If Yes, Date:					74.		4 4 1 1	1										
□ Light Yellow     □ Dark Yellow     □ Peb Qu20     Required:     □ Yes     □ No       □ Striped Red     □ Red     Date of Inspection:     If Yes, Date:						-							-	- 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1				
□ Light Yellow     □ Dark Yellow     □ Peb Qu20     Required:     □ Yes     □ No       □ Striped Red     □ Red     Date of Inspection:     If Yes, Date:									and the second s	*		1			-			
□ Light Yellow     □ Dark Yellow     □ Peb Qu20     Required:     □ Yes     □ No       □ Striped Red     □ Red     Date of Inspection:     If Yes, Date:																		
□ Light Yellow     □ Dark Yellow     □ Peb Qu20     Required:     □ Yes     □ No       □ Striped Red     □ Red     Date of Inspection:     If Yes, Date:			1 / 1										- 1	1.4 2				
□ Light Yellow     □ Dark Yellow     □ Peb Qu20     Required:     □ Yes     □ No       □ Striped Red     □ Red     Date of Inspection:     If Yes, Date:						-1					-					And the second		
□ Light Yellow     □ Dark Yellow     □ Peb Qu20     Required:     □ Yes     □ No       □ Striped Red     □ Red     Date of Inspection:     If Yes, Date:									. (8)	a 1 3			1	All a contract	ar			
□ Light Yellow     □ Dark Yellow     □ Peb Qu20     Required:       □ Striped Red     □ Red     Date of Inspection:     If Yes, Date:																		
□ Light Yellow     □ Dark Yellow     □ Peb Qu20     Required:       □ Striped Red     □ Red     Date of Inspection:     If Yes, Date:							-	-	- 12					A Property of the Control of the Con			4 4	
□ Light Yellow     □ Dark Yellow     □ Peb Qu20     Required:     □ Yes     □ No       □ Striped Red     □ Red     Date of Inspection:     If Yes, Date:	- 8																	
□ Light Yellow     □ Dark Yellow     □ Peb Qu20     Required:     □ Yes     □ No       □ Striped Red     □ Red     Date of Inspection:     If Yes, Date:					,							8		1,1,4	, ī			
□ Light Yellow     □ Dark Yellow     □ Peb Qu20     Required:     □ Yes     □ No       □ Striped Red     □ Red     Date of Inspection:     If Yes, Date:	-																	
□ Light Yellow     □ Dark Yellow     □ Peb Qu20     Required:     □ Yes     □ No       □ Striped Red     □ Red     Date of Inspection:     If Yes, Date:																		- 1
□ Light Yellow     □ Dark Yellow     □ Peb Qu20     Required:     □ Yes     □ No       □ Striped Red     □ Red     Date of Inspection:     If Yes, Date:				-						Comp.		27902		<u> </u>				
□ Light Yellow     □ Dark Yellow     □ Peb Qu20     Required:     □ Yes     □ No       □ Striped Red     □ Red     Date of Inspection:     If Yes, Date:									The state of the s		1	3			8	5 8 5		
□ Light Yellow     □ Dark Yellow     □ Peb Qu20     Required:     □ Yes     □ No       □ Striped Red     □ Red     Date of Inspection:     If Yes, Date:				, ja						ty is	the state of the state of	7.415						
□ Light Yellow     □ Dark Yellow     □ Peb Qu20     Required:     □ Yes     □ No       □ Striped Red     □ Red     Date of Inspection:     If Yes, Date:			151		N 10 11 11 11 11 11 11 11 11 11 11 11 11			1		1								9,18
Striped Red Date of Inspection: If Yes, Date:			Green		100		0	Re-i	nspection Yes	No								
Striped Red Date of Inspection: If Yes, Date:	Li	ght Yell	llow Dark Yellow 17 Lab 2020 Required:						uired:		e to and							100
											1							
												01/2019						

Food Premises Standard Operational Procedures

Version 6.0 January 2019 Replaces Version 5.1