FOOD PREMISES INSPECTION FORM

Name	of Prem	ises:	-	Jam	m Niver	sed t	130	eakta	157	Licence #:		03-	01760					Brunswick
Opera	ator:		is Lower	· · · ·					Type:	С	lass 3	Class 4	Class 4 Class 5					
Addre	ess: _	L	15	nows	Lane St.	Martins			Category:	UR	outine	Re-inspec	ction New Licence	Other			CANADA	
										Water Supply:			Municipal	5-864 (1955-1945)				
Item	N.O.	S	U			Item				Trator Suppry.		Item			Item	1	[] II	
No.		9	U	***************************************		No.	N.O.	S	U			No.	N.O. S U		No.	N.O.	S	
1.0	FOOD					3.3		1	Holdin	ng Methods		7.0	FOOD EQUIPMENT	AND UTENSILS	10.2		N	Walls (Construction and Maintenance)
1.1		Approved Source		3.4	/			ng Methods		7.1	V	Food Equipment (Design, Construction and Maintenance)	otion, 10.3			Ceilings (Constructions and Maintenance)		
1.2	-	Purchasing and Receiving Acceptable Containers and Labeling		Manager Control of Con	3.5			Re-heating Methods		7.2	1	Food Contact Surfaces	11.0	WATE		ND WASTE DISPOSAL		
2.0	EOOD S	TORAGE			3.6				ing Methods		7.3		Mechanical Dishwashing	11.1		1	Water (Quality and Quantity)	
2.1	1000	Storage of Potentially Hazardous Food			4.0	FOOD	DISPLA	Y AND SERVI			7.4		Manual Dishwashing	11.2	1		Sewage Disposal	
2.2	1	Frozen Storage			4.1	-		/	y Methods		7.5		Eating Utensils and Dishes	11.3			Solid Waste Handling	
2.3			Refrigerated Storage (Temperature)		-	5.0	DECO	Advance Preparation RECORD KEEPING AND RECALLS		8,0	CLEANING AND SANITIZING		12.0	LIGHT	ING AND VE			
		-		San parameter and the			RECO	KD KEE	PING AND RE	CALLS		8.1		Cleaning and Sanitizing	12.1	-	V	Lighting
2.4		Refrigerated Storage (Methods) Refrigerated Storage (Space)			5.1				d Keeping		8.2	V	Detergents and Chemical Use and Storage	12.2			Ventilation	
2.6		Dry Storage			6.0	DEDOC	Diale:	Recall	of Food		9.0	SANITARY FACILIT	·	13.0	GENE	RAL		
2.7	V			Storage of Fo	and for Staff	6.1	PERSO	INNEL				9.1		Washroom(s)	13.1			Licence
3.0		REPAR		AND HAND		6.2	-			nstrating Knowledge		9.2	510000 111110	Hand Washing Station(s)	13.2	-		Rodent and Insect Control
3.1		1		Thawing Met		6.3	-			yee Health		10.0	FLOORS, WALLS A		13.3	1		Other Infractions/Hazards
3.2				Cooking Met		6	Not Obos	meads C		nal Hygiene Practices	A#1 A#1	10.1	***	Floors (Construction and Maintena on; CR – Critical Infraction	nce)			
Item N	0.	MI	M		Remarks	14.0.	NOT ODSE	iveu, S	- Salistactory	y, u – Unsatisfactory,	IVII — IVIING	or intraction	i; MA – Major Intractio	on; CR – Critical Intraction			1 =	
		1	-				1										L	ate for Correction
2,0	1		-		So not s	tore	الدوط	50	n top	of uncover	red.	food,	Cruss C	contamination ca	noce	10.		Corrected:
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	nt Yellow					Re-inspect				on Yes	No							
_						Required:			vequireu.									<u>i</u>
Stri	ped Red				of Inspection: If Yes, Date:													
	White	e – Offic	ce; Ye	llow – Oper	rator; Blue - Copy for Pos	sting	York		S 2		ı							01/2019

Food Premises Standard Operational Procedures

Version 6.0 January 2019 Replaces Version 5.1