Name	of Premator:	Robin	2660	y Food	11	+D		Licence #: Type:	01-027 ☐ Class 3		Class 4	Class 5				Brunswick
Addre	ess:	3365 Sco	Rte	(32			1.90	Category: Water Supply:	Routine		Re-inspe		Other			CANADA
Item No.	N.O.	s U			Item No.	N.O.	s U		Item No.	N.O.	s U		Item No.	N.O.	s U	
1.0	FOOD				3.3		×	Holding Methods	7.0	FOOD E	QUIPMEN	T AND UTENSILS	10.2	1	1	Walls (Construction and Maintenance)
1.1			Approved So	urce	3.4			Cooling Methods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2	/			and Receiving	3.5			Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATER	SUPPLY	AND WASTE DISPOSAL
1.3			Acceptable C	Containers and Labeling	3.6			Handling Methods	7.3	/		Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0	FOOD	STORAGE	T a		4.0	FOOD	DISPLAY AN		7.4		/	Manual Dishwashing	11.2			Sewage Disposal
2.1				otentially Hazardous Foods	4.1			Display Methods	7.5	01.74		Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2			Frozen Storage Refrigerated Storage (Temperature)		4.2 5.0	BECOL	D KEEDING	Advance Preparation AND RECALLS	8.0			12.0	LIGHTI	NG AND	VENTILATION	
2.4			17	Storage (Methods)	5.1	RECOR	RD REEPING	Record Keeping	8.1			Cleaning and Sanitizing Detergents and Chemical Use and	12.1		1	Lighting Ventilation
2.5		1	Refrigerated	Storage (Space)	5.2			Recall of Food	9.0	SANITA	RY FACILI	Storage	13.0	GENER	ΔΙ	
2.6			Dry Storage	otorago (opaco)	6.0	PERSO	NNEL	Trocali of Food	9.1	- Line	The state of the s	Washroom(s)	13.1	OLINEIN		Licence
2.7			Storage of Fo	ood for Staff	6.1			Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD	PREPARATI	ON AND HAND	LING	6.2			Employee Health	10.0	FLOORS	S, WALLS	AND CEILINGS	13.3	Definite of		Other Infractions/Hazards
3.1			Thawing Met	hods	6.3			Personal Hygiene Practices	10.1	28.07.5	/	Floors (Construction and Maintenance)				
3.2			Cooking Met	hods	N.O	Not Obse	erved; S - Sat	isfactory; U - Unsatisfactory;	MI – Minor Infraction	n; MA – Ma	ajor Infract	tion; CR – Critical Infraction	top of F	100		Freedom to the Park and a part of the control
Item I		MI	MA CR	Remarks												Date for Correction
	3	MI	MA CR		ten	moer	dure	must be so	ecorded	One	o ou	Very H hours of o	ner	char	2	
		MI	MA CR		ten	mpera	dure	must be so	recorded	Once	o ec	very 4 hours of o	per	char	2	Immedictly
		MI	MA CR		ten	mpera	obure	must be so	econded	Once	o ev	very 4 hours of of	per	chor	2	
		MI	MA CR		· Fen	mper	dure	must be so	recorded	Once	o ec	very 4 hours of o	per	char	2	
		MI	MA CR		ten	mpera	dure	must be so	recorded	Bne	o eu	very 4 hours of o	spel	chor	2	
		MI	MA CR		ten.	mperi	dure	must be ru	recorded	One	o ec	very 4 hours of o	spel	chor	2	
		MI	MA CR		ten	mperi	Jure	must be so	recorded	BNE	o eu	very 4 hours of o	spel	cho	2	
		MI	MA CR		ten	mperi	Jure	must be so	recorded	Bne	o el	very 4 hours of of	spel	cho	2	
		MI	MA CR		r Ferr	mperi	Jure	must be so	ecorded	Bne	o eu	very 4 hours of o	sper	chio	2	
		MI	MA CR		rem	mperi	dure	must be so	ecorded	Bne	o eu	very 4 hours of o	sper	chio	2	
		MI	MA CR		rem	mperi	dure	must be so	ecorded	BNC		very 4 hours of o	spel	chio	2	
		MI	MA CR		r tem	mperi	dure	must be so	recorded	BNC		very 4 hours of o	spel	chior	2	
		MI	MA CR		r tem	mperi	dure	must be so	recorded	<i>Bne</i>		very 4 hours of o	sper.	chior	2	
		MI	MA CR		r tem	mperi	dure	must be so	econded	<i>Bne</i>		very 4 hours of o	sper.	chio	2	
		MI	MA CR		r ten	mperi	dure	must be so	recorded	<i>Ome</i>		very 4 hours of o	Sper Control of the C	chi	2	
		MI	MA CR		r ten	mperi	dure	must be so	recorded	BMC		very 4 hours of o	Sper Contract of the Contract	cho	2	
					, Fem	mperi	dure	must be so	recorded	Bn e		Very Hhours of o	Sper Comments	chio	2	
		MI			, Fem	mperi				<i>Once</i>		very 4 hours of of	sper -	char	2	
3	3	Green		Hot holding			Re-ii		ZNo =	<i>Brue</i>		very 4 hours of o	sper -	char		
3.		Green		rellow unel		019	Re-ii	nspection \(\sqrt{Vec} \)		D Me		very 4 hours of o	sper -	chio	2	

FOOD PREMISES INSPECTION FORM