## FOOD PREMISES INSPECTION FORM

Name o	of Establis	shment: ABC AM Noz (	70	_	Type:Class 1,Class 2,Clas	s 3,	Class 4,	Class 5				$\hat{\mathcal{L}}$
Operat	or:			<del>_</del>	Category:Routine,Re-inspection,						New/	Nouveau₄
Licence	e #:	07-00620		_				. /	W	<u> </u>	sru	Nouveau NSW1CK
		she has they con,			Number of employees:/_ Seating	, Capaci	ty:	Water Supply: PrivateMunicipal				lace • Êtreici on le peut
item N.0 No.	o s U	Item	Item N.O No.	SI	U Item	Item N No.	I.O S   I	U Item	Item No.	N.O S	U	Item
1.0		FOOD	3.3	1	Holding Methods	7.0	FO	OOD EQUIPMENT& UTENSILS	10.3	i i	Ceili	ings- construction, maintenance
1.1		Approved Source	3.4		Cooling Methods	7.1		Food Equipment- design, construction, installation and maintenance				
1.2		Purchasing and Receiving	3.5	1	Re-Heating Methods	7.2		Food Contact Surfaces	11.1		_	er- quality, quantity
1.3		Acceptable Containers and Labeling	3.6		Handling Methods	7.3 i		Mechanical Dishwashing	11.2			rage Disposal
2.0	F	OOD STORAGE	4.0		FOOD DISPLAY / SERVICE	7.4	V	Manual Dishwashing	11.3			d Waste Handling
2.1	V	Storage of Potentially Haz. Foods	4.1	/	Display Methods	7.5	<i>i</i>	Eating Utensils / Dishes	12.0	<del></del>		ND VENTILLATION
2.2		Frozen Storage	4.2		Advance Preparation	8.0		CLEANING AND SANITIZING	12.1	0	Ligh	
2.3		Refrigerated Storage Temperature				8.1		Cleaning and Sanitizing	12.2	V		tilation
2.4	\ <u>\</u>	Refrigerated Storage Methods	5.0	F	RECORD KEEPING AND RECALLS	8.2		Detergents and Chemicals use and storage		· · · · ·	GENE	
2.5		Refrigerated Storage Space	5.1		Record Keeping	9.0		SANITARY FACILITIES	13.1		Lice	
2.6		Dry Storage	5.2		Recall of Food	9.1		Washroom(s)	13.2			ent and Insect Control
2.7		Storage of Food for Staff	6.0		PERSONNEL	9.2	1	Hand Washing Station (s)	13.3			er Infractions/Hazards
3.0	FOOD P	FOOD PREPARATION AND HANDLING		V	Demonstrating Knowledge	10.0		FLOORS, WALLS, CEILINGS	1			T TITITUOLIOTIS/T IAZAI GS
3.1	V	Thawing Methods	6.2		Employee Health	10.1	V	Floors- construction, maintenance				-
3.2		Cooking Methods	6.3		Personal Hygiene Practices	10.2	1	Walls- construction, maintenance	<b>†</b>			
Item No.	MI MA	CR REMARKS				aller and the second						Date for Correction
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							10.00			740		
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I.O-Not ( Green: <u>1</u>	Joserved,	S- Satisfactory, U- Unsatisfactory, I	MI-Minor Ir	nfractio	on, MA- Major Infraction, CR- Critical Infrac Re-Inspection Required: yes no		,		7			
Light yel		Dark yellow:	0 6/1	/	Re-inspection Required: yesno	°						
	ge = office		/ 3 <sup>rd</sup> p	age = I	posted copy		-		n in the second			