FOOD PREMISES INSPECTION FORM

Name of Operator Address:	: ;	nises:	Fisher Lakes Canteen _						Liceno	ce #: _	02-00 € Routine	<u>6</u>	pection	Type: (Class 3 Class 4				Brunswick
		10)	W1/21-1	Main Street west, 5].															
No. 1				1 1		No.						80.	H.O.		Control of the Contro	100	11.0		Marie Barrella Company Company Company Company
	00			14 14 53 355		3.3		V	Holding Met	hods		7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2		~	Walls (Construction and Maintenance)
1.1		_ V	/	Approved S	Source	3.4	✓		Cooling Methods			7.1		✓ ▼	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		y	Ceilings (Constructions and Maintenance)
1.2 \	/				and Receiving	3.5				e-heating Methods		7.2		✓ /	Food Contact Surfaces	11.0	WATER	SUPPLY A	ID WASTE DISPOSAL
1.3				Acceptable	Containers and Labeling					Handling Methods		7.3	V	#	Mechanical Dishwashing	11.1		V	Water (Quality and Quantity)
2.0 FC			2000	Storage of Potentially Hazardous Foods		4.0	FOOD D	DISPLAY AND				7.4	*	/	Manual Dishwashing	11.2	\vdash	V	Sewage Disposal
2.2		-				4.1 4.2	· ·	+	Display Meth			7.5	1		Eating Utensils and Dishes	11,3			Solid Waste Handling
2.3	$-\dagger$		Frozen Storage Refrigerated Storage (Temperature)			5.0	RECO	PO KEEDING A	Advance Preparation ND RECALLS		8.0 8.1	ULEA	ING AND SANITIZING Cleaning and Sanitizing		12.0 LIGHTING AND VE				
		*				1977	,,,,,,,,		2012/2014	***		100000	1	- V	Detergents and Chemical Use and	12.1			Lighting
2.4		√	1	ketrigerate	d Storage (Methods)	5.1	V		Record Keep	oing		8.2			Storage	12.2		✓	Ventilation
2.5	_	<u> </u>	Refrigerated Storage (Space)			5.2	✓ Recall o			Food		9.0	SANIT	ARY FACILITI		13.0	GENER	AL ,	
2.6	_			Ory Storage		6.0	PERSO	DNNEL				9.1			Washroom(s)	13.1		<i>A</i>	Licence
date in the feet and a	OU BI	DEDAD			Food for Staff	6.1			Demonstratir		dge	9.2			Hand Washing Station(s)	13.2		<u> </u>	Rodent and Insect Control
		NEFAR	ARATION AND HANDLING 6.2 J Employee Health Thawing Methods 6.3 Personal Hygiene Practic							10.0	FLOO	RS, WALLS AN	The state of the s	13.3		<u> </u>	Other Infractions/Hazards		
3.2	<u> </u>			Cooking Me		0.0	1			_		1 2 2 2 2 2 2 2 2 2	1 rv: 11 1	Insatisfactory	Floors (Construction and Maintenance) MI – Minor Infraction; MA – Major Infrac	tion: CP	Critical	Infraction	
	Y			3		1				70.0.	or Observed, o		,, o - c	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	m - mnor maction, ma - major innac	uon, un -	- Criticai i	THITACHON	
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21)	200	✓	2000		France vanita) č	الدروية	O) .	حنا ما	/- <i>/</i>) 1 c . 6 %	· ()		<u> </u>	· 7				
		~ <u>`</u>			HERET TENUNE	I tenning chanting the				bottom & the base Sicecream]									Next Inspection
E 1		7		/ Sanitizer sh		qu i	cleaning the bottom & the base. I icecream?										Conrected		
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		Gree						•			-							•	_
					1 1 2 2 1 10 -	2016	Re	e-inspection	∐Yes ☑No										
Light Y				Yellow	Missist 181	August (8, 2016 Requir		equired:											
Striped	Red		Red		Date of Inspecti	Date of Inspection: If Yes, Date		Yes, Date:			}								
											1								
White - Off	ice; Ye	ellow – (White – Office; Yellow – Operator; Blue – Copy for Posting																