## FOOD PREMISES INSPECTION FORM

| Name o  | f Establis   | hme            | nt: <u>Col</u>                   | to Engle Res                  | larac                                 | <del>101</del>                               |          |                     | Licence #: O/ OoX  | <b>,</b>    | Туре:               |                  | Class 3 Class 4 Class 5  |             |            | <del></del>    | $\triangleright$                        |
|---|--------------|----------------|----------------------------------|-------------------------------|---------------------------------------|--|----------|---------------------|--|-------------|---------------------|------------------|--|-------------|------------|----------------|---|
| Operator  |              |                | <del></del>                      | e Restancant                  |                                       |  |          |                     | Category: Noutine Re-inspection New Licence Complaint CD Follow-up Inspect |             |                     |                  |  |             |            | o <del>n</del> | Brunswick                               |
| Address   |              |                |                                  |                               |                                       |  |          |                     |  |             |                     |                  |  |             |            | DI UI ISWICK   |   |
| DESCRIPCIONAL STATE OF STATE OF                   | Mor          | حاد            | 2,18                             |                               | · · · · · · · · · · · · · · · · · · · |  |          |                     |  |             |                     |                  |  |             |            |                |   |
| Item N  | .o. s        | u              |                                  |                               | Item<br>No.                           | N.O.   | s        | Ü                   |  | Item<br>No. | N.O. S              | u                |  | Item<br>No. | N.O.       | s u            |   |
| 1.0 FC  | OOD          |                |                                  |                               | 3.3                                   | <b>/</b>                                     |          |                     | Holding Methods  | 7.0         | FOOD EQUIPM         | /ENT             | AND UTENSILS   | 10.2        |            |                | Walls (Construction and Maintenance)    |
| 1,1   |              |                | Approved Source                  |                               | 3.4                                   |  |          |                     | Cooling Methods  | 7.1         |                     |                  | Food Equipment (Design, Construction, Installation and Maintenance)                | 10,3        |            |                | Ceiling (Constructions and Maintenance) |
| 1.2   | V            |                | Purchasing and Receiving         |                               |                                       | 1  |          |                     | Re-heating Methods   | 7.2         |                     |                  | Food Contact Surfaces  | 11.0        | WATE       | R SUPPLY A     | ND WASTE DISPOSAL                       |
| 1.3   |              | Х              | Acceptable                       | e Containers and Labeling     | 3.6                                   |  | 1        |                     | Handling Methods   | 7.3         |                     |                  | Mechanical Dishwashing   | 11.1        |            | 1              | Water (Quality and Quantity)            |
|   | OOD STORA    | GE             |                                  |                               | 4.0                                   | FOOD   | DISPLA   | AY AN               | D SERVICE  | 7.4         | <b>✓</b>            |                  | Manual Dishwashing   | 11.2        |            | <b>√</b>       | Sewage Disposal                         |
| 2.1   | _ \          |                |                                  | f Potentially Hazardous Foods | 4.1                                   | <u> </u>                                     | 1        |                     | Display Methods  | 7.5         |                     | 20200200         | Eating Utensils and Dishes   | 11.3        |            |                | Solid Waste Handling                    |
| 2.2   | 1            | Frozen Storage |                                  | 4.2                           |                                       | <u>                                     </u> |          | Advance Preparation | 8.0  | CLEANING AN | ID SA               | <del></del>      | 12.0   | LIGHT       | NG AND VE  | NTILATION      |   |
| 2.3   |              |                | Refrigerat                       | ed Storage (Temperature)      | 5.0                                   | RECOR  | KD KEE   | PING                | AND RECALLS  | 8.1         |                     |                  | Cleaning and Sanitizing  | 12.1        | -          | <b>-</b>       | Lighting                                |
| 2.4   | 1            |                |                                  | ed Storage (Methods)          | 5.1                                   |  | <u> </u> |                     | Record Keeping   | 8.2         |                     |                  | Detergents and Chemical Use and Storage  | 12.2        |            | \ <u>\</u>     | Ventilation                             |
| 2.5   | <b>✓</b>     |                | Refrigerated Storage (Space)     |                               | 5.2                                   |  |          | <u> </u>            | Recall of Food   | 9.0         | SANITARY FA         | CILIT            | <del></del>  | 13.0        | GENE       | RAL            |   |
| 2.6   | <b>√</b>     |                | Dry Storag                       | <u> </u>                      | 6.0                                   | PERSC  | NNEL     |                     | T  | 9.1         |                     |                  | Washroom(s)  | 13.1        |            | V              | Licence                                 |
| 2.7   |              |                | CONTRACTOR CONTRACTOR CONTRACTOR | Food for Staff                | 6.1                                   |  | 1        |                     | Demonstrating Knowledge  | 9.2         |                     |                  | Hand Washing Station(s)  | 13.2        | -          | 1              | Rodent and Insect Control               |
|   | OOD PREPA    | RAHO           | Company of the Company           |                               | 6.2                                   |  | 1        | <u> </u>            | Employee Health  | 10.0        | FLOORS, WAL         | LS A             | <del></del>  | 13.3        |            | <u> </u>       | Other Infractions/Hazards               |
| 3.1   |              | -              | Thawing M<br>Cooking M           | <del></del>                   | 6.3                                   |  | <b>√</b> | L                   | Personal Hygiene Practices   | 10.1        |                     | 4                | Floors (Construction and Maintenance)  y; MI - Minor Infraction; MA - Major Infrac | OD          | C-:4: 1    | 1              |   |
| J.2 Y   |              | <u>.</u>       | Cooking iv                       | letrious                      | <u> </u>                              |  |          |                     | N.O. – Not Observed, 3 – 3   | ausiacio    | ory, U - Urisalisia | actor.           | y, wii — willor illitaction, wia — major illitac                                   | uon, ck     | - Critical |                |   |
| item No.  | MI           | MI             | 4 CR                             | l .                           |                                       |  |          |                     | Ren  | narks       |                     |                  |  |             | 1          |                | Date for Correction                     |
|   |              |                |                                  |                               |                                       | .,   |          |                     |  |             |                     |                  |  |             |            |                |   |
| 8.1   | <u> </u>     | +-             |                                  | Prepared fucts                | Ccc                                   | Ked  | rico,    | *G                  | rella, cto must be lad   | XTCG        | centh the           | <i></i> <b>C</b> | at a preparation   |             |            |                | moderately                              |
| 3.1   |              | THUY MUST be   |                                  |                               | ب ب                                   | & CONOC                                      | 3        | ) D                 | ard to reach areas   | 10          | The Kitch           | دع               |  |             |            |                | in neclearly                            |
|   |              | -              | <del></del>                      |                               |                                       |  |          |                     |  |             |                     |                  |  |             |            |                |   |
|   |              | +              |                                  |                               |                                       |  |          |                     |  |             | <del></del>         |                  |  | ,           |            | <del></del>    |   |
|   | <u> </u>     |                |                                  |                               |                                       | */*  |          |                     |  |             |                     |                  | 100  |             |            |                |   |
|   |              |                |                                  |                               |                                       |  |          |                     |  |             | <del> </del>        |                  |  |             |            |                |   |
|   |              |                |                                  |                               |                                       |  |          |                     |  |             |                     |                  |  | <del></del> |            |                |   |
|   |              |                |                                  |                               |                                       | <del></del>                                  |          |                     |  |             |                     |                  | , , , , , , , , , , , , , , , , , , ,  |             |            |                |   |
|   |              |                |                                  |                               | ,                                     |  |          |                     |  |             |                     |                  |  |             |            |                |   |
|   |              |                |                                  |                               |                                       |  |          |                     |  |             |                     |                  |  | -           |            |                |   |
|   |              |                |                                  |                               |                                       |  |          |                     |  |             |                     |                  |  |             |            |                |   |
|   |              |                |                                  |                               |                                       |  |          |                     |  |             |                     |                  |  |             |            |                |   |
|   |              |                |                                  |                               |                                       |  |          |                     |  |             |                     |                  |  |             |            | -              |   |
|   |              |                |                                  |                               |                                       |  |          |                     |  |             |                     |                  | *  |             |            |                |   |
|   | <b>✓</b> Gre | en             |                                  |                               |                                       | Re   | -inspe   | ection              | ☐Yes ☑No   |             |                     |                  |  |             |            |                |   |
| Light Y   | ellow        | ] Dai          | rk Yellow                        | Teb 19,2013                   |                                       | Re   | quire    | d:                  | Ties Till  |             |                     |                  |  |             |            |                |   |
| Striped Red Red Date of Inspection: If Yes, Date: |              |                |                                  |                               |                                       |  |          |                     |  |             |                     |                  |  |             |            |                |   |
|   |              | <u> </u>       |                                  |                               |                                       |  |          |                     | <del></del>  |             |                     |                  |  |             |            |                | <del></del>                             |