## **FOOD PREMISES INSPECTION FORM**

Nam	e of Premi	ses: _	7. des		Licence #: Type: Class 3 Class 4 Class 5											
Operator:				_	Class 5 Class 5 Class 5 Class 5 Category: Routine Re-inspection New Licence Complaint CD Follow up Inspection											
Addı	rose.	226	7 Kouto 175										on	Brunswick		
naui		100	7 10000 175			Water Supply	: Private	☐ Mu	ınicipal							Drunswick
Legran, ND																
	H.G.	8 U		1127	ACC E	72.4.4		1000								
1.0	FOOD			3.3		Malelia - Malfarda		No.						1.0		
1231273			A			Holding Methods		7.0	FOOD	QUIPMENT	AND UTENSIL	Be the factor of the first of t	10.2		سا	Walls (Construction and Maintenance)
1.1			Approved Source	3.4		Cooling Methods	di N	71			Food Equipm	ent (Design, Construction, and Maintenance)	10.3			Ceilings (Constructions and
1,2			Purchasing and Receiving	3.5		Re-heating Methods		7.2			Food Contact		11.0	WATER	RUDDIVA	Maintenance) ND WASTE DISPOSAL
1.3	FOOR		Acceptable Containers and Labeling	3.6		Handling Methods		7.3			Mechanical D	ishwashing	11.1			Water (Quality and Quantity)
2.0 2.1	FOOD STO			4.0	FOOD DISPLAY AN		(B)	7.4			Manual Dishv	vashing	11.2			Sewage Disposal
2.2			Storage of Potentially Hazardous Foods Frozen Storage	4,1		Display Methods		7.5			Eating Utensi	s and Dishes	11.3			Solid Waste Handling
2.3	<del>  -   '</del>		Refrigerated Storage (Temperature)	5.0 RECORD KE		Advance Preparation ING AND RECALLS				NG AND SANITIZING		12.0 LIGHTING AND VE		NG AND VEN	ITILATION	
Mark Walle					RECORD REEPING	AND RECALLS		8.1			Cleaning and		12.1			Lighting
2.4			Refrigerated Storage (Methods)	5,1		Record Keeping	20 0 10 4 20 1	8.2		<i>\</i>	Detergents ar Storage	nd Chemical Use and	12.2			Ventilation
2.5			Refrigerated Storage (Space)	5.2		Recall of Food		9.0	SANITA	RY FACILITI		TELEGRAPHICA TO ELECTRONICA	13.0	O TALL		
2.6			Dry Storage	6.0	PERSONNEL	The section of the section of		9.1			Washroom(s)		13.1	GENER		T
27			Storage of Food for Staff	6.1		Demonstrating Knowle	edge	9.2			Hand Washin		13.2			Licence Podest and Income Control
3.0	FOOD PRE	PARATIO	V AND HANDLING	6.2	<b>V</b>	Employee Health		10.0	FLOOR	S, WALLS A	ND CEILINGS		13.3			Rodent and Insect Control Other Infractions/Hazards
3.1 3.2	-/		Thawing Methods	6.3		Personal Hygiene Pra		10.1	Ĭ		Floors (Const	ruction and Maintenance)	464 60 11 16 11 1			Other infractions/hazards
3.2			Cooking Methods			N.O. – N	ot Observed; S - Sat	istactor	ry; U – Un	satisfactory	; MI – Minor Int	raction; MA – Major Infrac	tion; CR -	Critical I	nfraction	
			CINCLE CONTROL OF THE													
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		Green		Re-inspection		7									_	
Ligh	nt Yellow	☐ Dark	(Yellow July 26)	///	Re-inspection Required:	∐Yes ☑No										
	ped Red	Red	Date of law of	1.62			}									
	peu Reu	Kea	Date of Inspection	Date of Inspection: If Yes, Date:		<u> </u>	1									
							}									