FOOD PREMISES INSPECTION FORM							!
42-42/82							
Name of Establishr	ment: FOI LOCK	YDIFOR	Licence #: <u> </u>	0502 Type	e: 🗌 Class 3 🕩 Class 4 🔲 Class	5	$\bar{\mathcal{D}}$
Operator: \	VVV &		Category: L Routine	Re-inspection	☐ New Licence ☐ Complaint ☐ CD	Followup Inspection	Now Z Norway
Address:	IF WESTMARLA	ND KOA	1 Water Supply: ☐ Priva	. /		onow up mapocifor	Brunswick
	MINT TEHN	NB	- Mater Coppiy. Pilva	ite 🖭 Municipai			DI CITIS WICK
	DAM!	<u> </u>	1988 Material Refs 2 P. G. Salt Market and an effect of the control of the con				
1.0 FOOD		3.3	/ Holding Methods	7.0 FOOD EQ	PMENT AND UTENSILS	10.2	Malla (Company)
1.1	Approved Source	3.4	Cooling Methods	7.1	Food Equipment (Design, Construction,		Walls (Construction and Maintenance) Ceiling (Constructions and
12		V	A		Installation and Maintenance)	10.3	Maintenance)
13	Purchasing and Receiving Acceptable Containers and Labeling	3.5 V	Re-heating Methods	7.2	Food Contact Surfaces		Y AND WARTE DISPOSAL
2.0 FOOD STORAGE		11 St. 2012 S. C. 16 St.	Handling Methods	7.3	Mechanical Dishwashing	11.1	/ Water (Quality and Quantity)
2.1	Storage of Potentially Hazardous Foods	4.1 3/	Display Methods	7.4	Manual Dishwashing	11.2	Sewage Disposal
2.2	Frozen Storage	42 t	Advance Preparation		Eating Utensils and Dishes AND SANITIZING	11.3 LIGHTING AND	Solid Waste Handling
2.3	Refrigerated Storage (Temperature)	5.0 RECORD K	EEPING AND RECALLS	81 7	Cleaning and Sanitizing	12.0 LIGHTING AND	Lighting
2.4	Refrigerated Storage (Methods)	5.1	Record Keeping	8,2	Detergents and Chemical Use and		
2.5					Storage	12.2	Ventilation
2.6	Refrigerated Storage (Space) Dry Storage	6.0 PERSONNE	Recall of Food	9.0 SANITARY		13.0 GENERAL	and the same of the second state of the second
27	Storage of Food for Staff	6.1 PERSONNE		9.1	/ Washroom(s)	13.1	Licence
	TION AND HANDLING	6.2	Demonstrating Knowledge Employee Health	9.2 L	Hand Washing Station(s)	13.2	Rodent and Insect Control
3.1	Thawing Methods	6.3	Personal Hygiene Practices	10.1	Floors (Construction and Maintenance)	13.3	Other Infractions/Hazards
3.2	Cooking Methods			2.22 Catalog and	isfactory; MI – Minor Infraction; MA – Major Infra	ction: CR - Critical Infractio	
		An Surviva (Adalmana) - Sanan Subar (Anan Anan Anan An			The state of the s	onon, or - orbear nin action	
east (c)	<u>Landard Control of the Control of t</u>		BARTON BRANCHER STREET				
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		William	· V 20(00) t 00 00	C NO JULY	ve on proper	non-	
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- / -						4	
Green 12 10 14 Re-inspection Ty							
Light Yellow	Dark Yellow	Requir	ed: Yes No				
Striped Red	Red Date of Inspection	on: If Yes,	Date:				
		1 163,					