Name of Premises: Honley's Shek Shek Licence #: 01-02722															Brunswick	
												Class 5				Brunswick
											Other			CANADA		
												Other				
							1	1	Water Supply: Priv	1	Municipal				L II	
Item No.	N.O.	s u			No.	N.O.	S	U		Item No.	N.O. S U		No.	N.O.	s U	
1.0	FOOD				3.3		V	1	Holding Methods	7.0	FOOD EQUIPMEN	IT AND UTENSILS	10.2		1	Walls (Construction and Maintenance)
1.1	5		Approved S	Source	3.4		0		Cooling Methods	7.1	4	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		1	Ceilings (Constructions and Maintenance)
1.2	1			and Receiving	3.5 3.6		1	1	Re-heating Methods	7.2		Food Contact Surfaces	11.0	WATE	R SUPPLY A	ND WASTE DISPOSAL
1.3	1		Acceptable Containers and Labeling					1	Handling Methods	7.3		Mechanical Dishwashing	11.1		1	Water (Quality and Quantity)
2.0	FOOD	STORAGE			4.0	FOOD		AY AN	DSERVICE	7.4		Manual Dishwashing	11.2		4	Sewage Disposal
2.1			Storage of Potentially Hazardous Foods		4.1			-	Display Methods	7.5		Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2 2.3		Frozen Storage		4.2	-		-	Advance Preparation	8.0	CLEANING AND		12.0	LIGHT	ING AND VE		
			Refrigerated	d Storage (Temperature)	5.0	RECO	RD KEE	PING	AND RECALLS	8.1		Cleaning and Sanitizing	12.1		4	Lighting
2.4		~	Refrigerated	d Storage (Methods)	5.1	-	-	-	Record Keeping	8.2		Detergents and Chemical Use and Storage	12.2		-	Ventilation
2.5			Refrigerated Storage (Space)		5.2	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	-	de la	Recall of Food	9.0	SANITARY FACIL	ITIES	13.0	GENE	RAL	
2.6	Sec.	1	Dry Storage	9	6.0	PERS	ONNEL			9.1		Washroom(s)	13.1	4 5	-	Licence
2.7		Storage of Food for Staff		6.1		1	1	Demonstrating Knowledge	9.2		Hand Washing Station(s)	13.2			Rodent and Insect Control	
3.0	FOOD	PREPARA	TION AND HANI		6.2		1	1	Employee Health	10.0	FLOORS, WALLS		13.3	1000	-	Other Infractions/Hazards
3.1	100		Thawing Me		6.3		1	1	Personal Hygiene Practices	10.1		Floors (Construction and Maintenance)				
3.2		V	Cooking Me		N.O	- Not Obs	erved;	S – Sa	tisfactory; U – Unsatisfactory; MI – Minor	r Infractio	on; MA – Major Infrac	tion; CR – Critical Infraction				
Item No.		MI	MA CR	Remarks												Date for Correction
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Light Yellow Dark Yellow Lib, 2019 Required:												·				
Striped Red Red Date of Inspection: If Yes, Date:																
White – Office; Yellow – Operator; Blue – Copy for Posting												01/2019				