FOOD PREMISES INSPECTION FORM

| Name of Premises: LINS Fics Homemade Fickles Licence #: 02-02841 | | | | | | | | | | | | | Brunswick | | | | |
|--|---|---------------|------------------------------|------------------------------------|---|------------------|-----------------------------|--------------------|------------------------------|------------------|-------------------|---------------------------------------|--|-------------|-------------|-------------------|--|
| Uperator: Class 3 Class 5 Class 5 | | | | | | | | | | | | | Drunswick | | | | |
| Addre | dress: 7080 Route 101 Wirral, NB Category: PRoutine Re-inspection New Licence Other | | | | | | | | | | | | | CANADA | | | |
| Addit | .33. A | | | 110/2/6 | TOI DUIT | $\alpha_{I_{I}}$ | 102 | | | | | | TION New Licence | | | | |
| | | | | | | | | | Water Sup | ply: Priv | ate | Municipal | | | | 7 | |
| Item No. | N.O. | SU | | | | Item No. | N.O. | S | , | | Item No. | N.O. S U | | Item No. | N.O. | SU | |
| 1.0 | FOOD | | | ***** | | 3.3 | | V | Holding Methods | | 7.0 | FOOD EQUIPMENT | AND UTENSILS | 10.2 | 1 | V | Walls (Construction and Maintenance) |
| 1.1 | | 1 | P | Approved So | urce | 3.4 | V | | Cooling Methods | | 7.1 | | Food Equipment (Design, Construction Installation and Maintenance) | on, 10.3 | | V | Ceilings (Constructions and Maintenance) |
| 1.2 | | V. | Purchasing and Receiving | | 3.5 | V | | Re-heating Methods | | 7.2 | | Food Contact Surfaces | 11.0 | WATE | R SUPPLY AN | ID WASTE DISPOSAL | |
| 1.3 | | V | F | Acceptable Containers and Labeling | | 3.6 | | | Handling Methods | | 7.3 | / / | Mechanical Dishwashing | 11.1 | | 1 | Water (Quality and Quantity) |
| 2.0 | FOOD | STORAGE | | | 4.0 | FOOD | DISPLAY | AND SERVICE | | 7.4 | W V | Manual Dishwashing | 11.2 | | V | Sewage Disposal | |
| 2.1 | | Stora | | Storage of Po | age of Potentially Hazardous Foods | | V | | Display Methods | | 7.5 | | Eating Utensils and Dishes | 11.3 | | | Solid Waste Handling |
| 2.2 | 1 | | Frozen Storage | | 4.2 | 1 | Advance Preparation | | 8.0 | CLEANING AND SA | r | 12.0 | LIGHT | ING AND VE | T | | |
| 2.3 | | V | F | Refrigerated : | Storage (Temperature) | 5.0 | RECOR | RD KEEPI | NG AND RECALLS | | 8.1 | | Cleaning and Sanitizing | 12.1 | | V | Lighting |
| 2.4 | | | _ | | Storage (Methods) | 5.1 | | 1 | Record Keeping | | 8.2 | | Detergents and Chemical Use and Storage | 12.2 | | | Ventilation |
| 2.5 | | | Refrigerated Storage (Space) | | 5.2 | | 1 | Recall of Food | | 9.0 | SANITARY FACILITI | ES | 13.0 | GENE | RAL | | |
| 2.6 | | | - | Ory Storage | | 6.0 | PERSC | NNEL | | | 9.1 | | Washroom(s) | 13.1 | | V | Licence |
| 2.7 | V | | | Storage of Fo | | 6.1 | | 1 | Demonstrating Knowled | ge | 9.2 | | Hand Washing Station(s) | 13.2 | | | Rodent and Insect Control |
| 3.0 | | | | ON AND HANDLING | | 6.2 | | V | Employee Health | | 10.0 | FLOORS, WALLS AN | | 13.3 | | | Other Infractions/Hazards |
| 3.1 | 1 | <u> </u> | _ | Thawing Meth | | 6.3 | | | Personal Hygiene Practi | | 10.1 | | Floors (Construction and Maintenanc | e) | | | |
| 3.2 | | / | | Cooking Meth | | N.O. – | Not Obse | rved; S - | Satisfactory; U - Unsatisfac | tory; MI – Minor | Infraction | n; MA – Major Infractio | n; CR – Critical Infraction | | | | |
| Item N | - | MI | MA | | Remarks | | | | | | | | | | | | ate for Correction |
| 7. | 4 | X | | | Test StriE | 25 0 | re | real | ired to m | POSUL | 0 50 | anitizer o | concentration: | 5. Cui | ren | + 1 | Immediately |
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| | | Gree | n | | | | / | | e-inspection Yes | No | | | | | | | |
| Lig | ht Yello | w Dark Yellow | | | | 13 | 73 /19 Required: Lives Lino | | | | | | | | | - | |
| | ped Re | | | Red | | of Inspe | | lf. | Yes, Date: | ĺ | | | | | | | |
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