FOOD PREMISES INSPECTION FORM

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Name of Premises:			Full Fellies Car				600		Licence #: 0/-030			<u>2.2.3</u> Type: □ d				Class 3 🔼 Class 4 🗌 Class 5						ħ
Name	of Pren	uses:	1.4	<u> </u>	7 . C. K. A. L. C.	Licence							_						N. A.			
Opera	itor:					Catego	ry: [/] Re-ins	pection	∐; N₁	ew Lice	ence 🛄	Complaint CD F	oilow-up	Inspecti	วท	I	RNew ZNouveau			
Addre	S 5 :	J. 11	المراج		· · · · · · · · · · · · · · · · · · ·	1009 Cars			water Suppry: Trivate			Z 540	ritelpal -									DI UITSWICK
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Item No.	N.O.	. s. [ur e	e altre		1000	NO.	, les lu	1. 725				100									Para din propinsi di
1.0						3.3			Holding Methods			7.0	FOOD	QUIPME	ENT AN	T AND UTENSILS			J			Walls (Construction and Maintenance)
	194-			Assessed Courts		3.4		 	Cooling Meth			7.1				Food Equipment (Design, Construction,		10.3				Ceilings (Constructions and
1.1				Approved Source			<u> </u>		<u></u>				_			nstallation and		 _	hera TE		Maintenance) LY AND WASTE DISPOSAL	
1.2						3.5	 		Re-heating Methods		7.2	<u> </u>			o od Contact S		11.0	THATE	TOPPL		Water (Quality and Quantity)	
1.3				Acceptable Containers and Labeling			3.6		Handling Methods		7.3	 			Mechanical Dist Manual Dishwas		11.1	 -	 	- +	Sewage Disposal	
2.0	FOOD S	STORAG		Storage of Potentially Hazardous Foods		4.0			Display Methods		7.5	 -	 -		ating Utensils		11.3	-	+-+		Solid Waste Handling	
2.1		-		Frozen Storage		4.1	 		Advance Preparation		8.0	CLEAN	ING AND		ANITIZING		12.0	LIGHT	ING AND	D VENT	ILATION	
2.2		 		Refrigerated Storage (Temperature)		5.0			<u> </u>		8.1	+			Cleaning and Sanitizing		12.1	 	7		Lighting	
		- 					I.E.C.	TO REEL MO	1			 	 	 -			Chemical Use and	12.2	 			Ventilation
2.4		-	F	tefrigerated	d Storage (Methods)	5.1			Record Keep	ing ————		8.2	<u>l</u>		8	Storsge			ļ	\perp		venulation
2.5				Refrigerated Storage (Space)					Recall of Food			9.0	SANITARY FACILI					13.0	GENERAL			
2.6				ry Storage		8.0	PERS	ONNEL				9.1	Ļ	 		Washroom(s)		13.1	 			Licence
2.7					Food for Staff	6.1 6.2	 		Demonstratin		ige	9.2				tand Washing !	Station(s)	13.2	┿	+		Rodent and Insect Control Other Infractions/Hazards
3.0	FOOD	PREPAR		ON AND HANDLING			 	<u> </u>	Employee Health		10.0	FLOOR	S, WALL		CEILINGS	etion and Maintenance)	13.3	 -	1		Other Illifactions/Flazards	
3.1				Thawing Methods 6.3				Personal Hygiene Practices			10.1	10.1 Floors (Construction and Maintenance) Sfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infrac			ction: CR	inn: CR - Critical Infraction						
3.2			<u> </u>	ooking Me	ethods	<u> </u>				N.U NU	t Observed, 5	3011314010	,, o - o	134 63 60	, to, y, 110	- MATTON WATER	CBOH, MOL Major Ama					
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				10.2 3 4 1					/2	-	/ * 1 *			Andreas and the second	(C144/15/2)		<u>~</u>	rigalistiko (o lerta tropica par	alue chesses		
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