FOOD PREMISES INSPECTION FORM

| Name Oper Addr | e of Pre ator: ess: | mises: | aci | Country Fried | | | | Licence #: 03 - 0 Category: Routine Water Supply: Private | Re-ins | pection | ype: 0 | Class 3 Class 4 Class 5 Licence Complaint CD Fo | ollow-up | Inspectio | on | Brunswick |
|---------------------------------------|---------------------------|--------------------------|-----------------|--|-------------|-------|-----------------------|--|---|-------------------------|---------------|--|-------------|------------|---------------------------------|--|
| Item No. | N.O. | S | U | | Item No. | N.O. | s u | | Item No. | N.O. | s u | | Itam No. | N.O. | s u | |
| 1.0 | | | | | 3.3 | | | Holding Methods | 7.0 | FOOD | EQUIPMENT | AND UTENSILS | 10.2 | | 1 | Walls (Construction and Maintenance) |
| 1.1 | | | | Approved Source | 3.4 | | | Cooling Methods | 7.1 | | 1 | Food Equipment (Design, Construction, Installation and Maintenance) | 10.3 | | | Ceilings (Constructions and Maintenance) |
| 1.2 | | Purchasing and Receiving | | Purchasing and Receiving | 3.5 | | | Re-heating Methods | 7.2 | | | Food Contact Surfaces | 11.0 | WATER | WATER SUPPLY AND WASTE DISPOSAL | |
| 1.3 | | | | Acceptable Containers and Labeling | 3.6 | | | Handling Methods | 7.3 | | | Mechanical Dishwashing | 11.1 | | | Water (Quality and Quantity) |
| 2.0 | FOOD : | STORAGE | | | 4.0 | FOOD | DISPLAY A | ND SERVICE | 7.4 | | | Manual Dishwashing | 11.2 | | | 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 | | 1 | | Frozen Storage | 4.2 | | | Advance Preparation | 8.0 | CLEANING AND SANITIZING | | | 12.0 | LIGHTI | NG AND VEN | ITILATION |
| 2.3 | | | | Refrigerated Storage (Temperature) | 5.0 | RECO | RD KEEPING | 3 AND RECALLS | 8.1 | | 1 | Cleaning and Sanitizing | 12.1 | | | Lighting |
| 2.4 | | | | Refrigerated Storage (Methods) | 5.1 | | | Record Keeping | 8.2 | | | Detergents and Chemical Use and Storage | 12.2 | | | Ventilation |
| 2.5 | | | | Refrigerated Storage (Space) | 5.2 | 2 | | Recall of Food | 9.0 | SANITARY FACILITIE | | ES TAMAS TO THE TAME TO THE TA | 13.0 | GENER | RAL | |
| 2.6 | | | | Dry Storage | 6,0 | PERSO | ONNEL | | 9.1 | | | Washroom(s) | 13.1 | | | Licence |
| 2.7 | | | | Storage of Food for Staff | 6.1 | | 1 | Demonstrating Knowledge | 9.2 | | | Hand Washing Station(s) | 13.2 | | 1 | Rodent and Insect Control |
| 3.0 | FOOD I | REPARATION AND HANDLING | | AND HANDLING | 6.2 | | 11 | Employee Health | 10.0 | FLOOR | S, WALLS A | ND CEILINGS | 13.3 | | | Other Infractions/Hazards |
| 3.1 | 1 | | Thawing Methods | | 6.3 | | | Personal Hygiene Practices | 10.1 | | | Floors (Construction and Maintenance) | | | | |
| 3.2 | | | | Cooking Methods | | | | N.O. – Not Observed; S – | Satisfacto | ry; U – U | nsatisfactory | ; MI – Minor Infraction; MA – Major Infrac | tion; CR - | - Critical | Infraction | |
| Item No. MI MA CR Date for Correction | | | | | | | | | | | | | | | Date for Correction | |
| | Recommended for a licence | | | | | | | | | | | | | | | |
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