FOOD PREMISES INSPECTION FORM						
Name of Premises: <u>Buchannin's Backyard Grill</u>	Licence #: DZ-01080 Type: Class 3 Class 4 Class 5	Ĺ				
Operator:	Category: 🛛 Routine 🔲 Re-inspection 🔲 New Licence 🔲 Complaint 🔲 CD Follow-up Inspection	Brunswick				
Address: 600 Main St. Sussex	Water Supply: 🔲 Private 🗹 Municipal	<b>BrunsWick</b>				

Item No.	N.O.	s u		item No.	N.O.	S	U	ltem No.	N.O.	S	U		Item No.	N.O.	S	U	
1.0	FOOD			3.3	$\sum$	and the second	Holding Methods	7.0	FOODE	QUIPN	IENT	AND UTENSILS	10.2		$\sum$		Walls (Construction and Maintenance)
1.1			Approved Source	3.4	$\sim$		Cooling Methods	7.1			$\overline{}$	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		$\overline{\mathbf{N}}$		Ceilings (Constructions and Maintenance)
1.2		$\mathbf{N}$	Purchasing and Receiving	3.5	$\sum$		Re-heating Methods	7.2		$\searrow$		Food Contact Surfaces	11.0	WATER SUPPLY AND WASTE DISPOSAL			
1.3			Acceptable Containers and Labeling	3.6			Handling Methods	7.3		$\overline{}$		Mechanical Dishwashing	11.1				Water (Quality and Quantity)
2.0	FOOD	STORAGE		4.0	FOOD	DISPLAY	AND SERVICE	7.4				Manual Dishwashing	11.2		$\nabla$		Sewage Disposal
2.1			Storage of Potentially Hazardous Foods	4.1	~		Display Methods	7.5		$\overline{}$		Eating Utensils and Dishes	11.3	1	$\sim$		Solid Waste Handling
2.2		Frozen Storage		4.2	$\overline{}$		Advance Preparation	8.0	CLEAN	NG AN	ND SA	NITIZING	12.0	LIGHT	ING AI	ND VEN	TILATION
2.3		>	Refrigerated Storage (Temperature)	5.0	RECO	RD KEEPI	NG AND RECALLS	8.1		$\sim$		Cleaning and Sanitizing	12.1				Lighting
2.4			Refrigerated Storage (Methods)	5.1	$\overline{}$		Record Keeping	8.2				Detergents and Chemical Use and Storage	12.2		$\overline{\mathbf{N}}$		Ventilation
2.5			Refrigerated Storage (Space)	5.2	$\overline{}$		Recall of Food	9.0	SANITA	RY FA	CILITI	ES	13.0	GENE	RAL		
2.6			Dry Storage	6.0	PERSC	NNEL		9.1		$\sim$		Washroom(s)	13.1		$\mathbf{\nabla}$	1	Licence
2.7			Storage of Food for Staff	6.1			Demonstrating Knowledge	9.2				Hand Washing Station(s)	13.2	1	」 、		Rodent and Insect Control
3.0	FOOD	PREPARATI	ON AND HANDLING	6.2		$\mathbf{\nabla}$	Employee Health	10.0	FLOOR	Ę, WAI	LLS A	ND CEILINGS	13.3			1	Other Infractions/Hazards
3.1	V		Thawing Methods	6.3		$\sim$	Personal Hygiene Practices	10.1		$\sim$		Floors (Construction and Maintenance)				1	
3.2			Cooking Methods				N.O Not Observed; S -	- Satisfacto	ory; U – Un	satisfa	actory	; MI – Minor Infraction; MA – Major Infract	tion; CR	- Critical	l Infrac	tion	•

ltem No.	MI	MA CR		Date for Correction
7.1	X		Microwave needs to be replaced	
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Green		Re-inspection Required:	
Light Yellow Dark Yellow	Aug.7/18	Required:	∐Yes <sup>1</sup> No
Striped Red Red	Date of Inspection:	If Yes, Date:	