FOOD PREMISES INSPECTION FORM

Name of Premises: Shebell Montesoni Operator: Address: Montesoni										Licence #: 03-03096 Type: Class 3 Class 4 Class 5 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection Water Supply: Private Municipal									Brunswick
Item	N.O.	S	,]			Item No.	N.O.	s	U		Item No.	N.O.	S	U		Item No.	N.O.	S	y l
No.	FOOD					3.3	1	+	-	Holding Methods	7.0	FOOD	QUIPM	ENT /	AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.1	7000		A	approved S	Source	3.4				Cooling Methods	7.1				Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2	1		P	Purchasing and Receiving		3.5			1	Re-heating Methods	7.2				Food Contact Surfaces	11.0	WATER S	UPPLY	AND WASTE DISPOSAL
1.3					Containers and Labeling	3.6	1			Handling Methods	7.3	4			Mechanical Dishwashing	11.1		<u> </u>	Water (Quality and Quantity)
2.0	FOOD	STORAGE				4.0	FOOD	DISPL	AY ANI	SERVICE	7.4		~		Manual Dishwashing	11.2		~	Sewage Disposal
2.1				torage of	Potentially Hazardous Foods	4.1	1			Display Methods	7.5		\;		Eating Utensils and Dishes	11,3			Solid Waste Handling
22			F	Frozen Storage						Advance Preparation	8.0	CLEAN	ING AN	D SA	VITIZING	12.0			
23			Refrigerated Storage (Temperature)		5.0	RECO	RD KEE	PING	AND RECALLS	8.1				Cleaning and Sanitizing	12.1		\	Lighting	
2.4					d Storage (Methods)	5.1				Record Keeping	8.2			X	Detergents and Chemical Use and Storage	12.2		`	Ventilation
2.5			Refrigerated Storage (Space)		d Storage (Space)	5.2				Recall of Food	9,0	SANITA	RY FAC	CILITI	ES	13.0	GENERAL		
2.6			Dry Storage			6.0	PERS	NNEL			9.1				Washroom(s)	13.1			Licence
2.7	/				Food for Staff	6.1	***	1/		Demonstrating Knowledge	9.2		1		Hand Washing Station(s)	13.2		\	Rodent and Insect Control
3.0	FOOD	PREPARA	TION A	AND HAN	DLING	6.2	1	1		Employee Health	10.0	FLOOR	S, WAL	LS AN	ND CEILINGS	13.3	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	~	Other Infractions/Hazards
3.1	/			hawing Me		6.3				Personal Hygiene Practices	10.1		1		Floors (Construction and Maintenance)	100			
3.2	_		С	ooking Me	ethods			VIII.		N.O Not Observed; S -	Satisfacto	ory; U – Ur	nsatisfa	ctory;	; MI – Minor Infraction; MA – Major Infrac	ion; CR	- Critical Inf	raction	
S.		XX XX	MA	GR	Dust Jest Dolytis	Sty	11p3	out	K	read. Dew ones good to loose	requ	ırd.							Date for Correction HS Juan 1, cool 24
													16						
Green Light Yellow Dark Yellow Date of Inspection: If Yes, Date: Re-inspection Required: Yes No Required: Yes No Required: Yes No																			
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