FOOD	PREMISES	INSPECTION	FORM
		HEOL LOILOIS	I CIVILI

	-	West mon Hor.				3-01550	•	Class 3 Class 4 Class 5				
erator:				~ ,		Routine Re-ins	spection	w Licence Complaint CD Fo	ollow-up	Inspection	on	New S Nouveau
iress:	338	Priestmon Str	195	tred	Water Supply:	☐ Private ☐ Mi	unicipal					Brunswick
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N.O. 3	u		No.	N.O. 5	3 U	No.	N.O. S U		No.	N.O.	S	
FOOD	1		3.3		Holding Methods	7.0	FOOD EQUIPMEN	IT AND UTENSILS	10.2			Walls (Construction and Maintenar
	,	Approved Source	3.4		Cooling Methods	7.1	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		\	Ceilings (Constructions and Maintenance)
~	,	Purchasing and Receiving	3.5		Re-heating Methods	7.2		Food Contact Surfaces	11.0	WATER	RSUPPLY	AND WASTE DISPOSAL
		Acceptable Containers and Labeling	3.6		Handling Methods	7.3		Mechanical Dishwashing	11.1			Water (Quality and Quantity)
FOOD STOR	RAGE		4.0	FOOD DIS	PLAY AND SERVICE	7.4		Manual Dishwashing	11.2			Sewage Disposal
		Storage of Potentially Hazardous Foods	4.1		Display Methods	7.5		Eating Utensils and Dishes	11.3			Solid Waste Handling
		Frozen Storage	4.2		Advance Preparation	8.0	CLEANING AND		12.0	LIGHTI	NG AND	ENTILATION
		Refrigerated Storage (Temperature)	5.0	RECORD I	KEEPING AND RECALLS	8.1		Cleaning and Sanitizing	12.1			Lighting
		Refrigerated Storage (Methods)	5.1		Record Keeping	8.2		Detergents and Chemical Use and	12.2			Ventilation
-				1				Storage				Ventuation
1	`	Refrigerated Storage (Space)	5.2		Recall of Food	9.0	SANITARY FACIL		13.0	GENER	RAL	
1		Dry Storage	6.0	PERSONN		9.1		Washroom(s)	13.1			Licence
	0.000	Storage of Food for Staff	6.1	1	Demonstrating Knowledg			Hand Washing Station(s)	13.2			Rodent and Insect Control
FOOD PREP	ARAHO	N AND HANDLING	6.2		Employee Health	10.0	FLOORS, WALLS		13.3			Other Infractions/Hazards
		Thawing Methods	6.3		Personal Hygiene Practic			Floors (Construction and Maintenance)				
		Cooking Methods			N.O. – Not	Observed; S - Satisfact	ory; U – Unsatisfacto	ory; MI – Minor Infraction; MA – Major Infrac	tion; CR -	- Critical	Infraction	
n No. MI	t MA	A CR		7		Remarks						Date for Correction
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