FOOD PREMISES INSPECTION FORM

Name of Premises:				DnI	ne Vine C	ookh	ouse	;		_ Licence #:	Licence #: 02-0/65 +								Brunswick
Opera	tor:	_										Class 3	Class 4 Class 5						
Addre	135	>	Hickory	R1 5 11	Tal.	Tolo Category:					Routine Re-inspection New Licence Other					C A N A D A			
ridaio	_			7	, , ,	205					-				CHOIL Mew Ficeuce	Other			
Water Supply: Private																			
Item No.	N.O.	s u				Item No.	N.O.	S	U			Item No.	N.O.	SU		Item No.	N.O.	S	
1.0	FOOD	<u></u>		-		3.3	1	1	Hol	ding Methods		7.0	FOOD	QUIPMENT	AND UTENSILS	10.2	1	V	Walls (Construction and Maintenance)
1.1		4	-	Approved Source		3,4	/			Cooling Methods		7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3		1	Ceilings (Constructions and Maintenance)
1.2			F	Purchasing and Receiving		3.5			Re-	heating Methods		7.2			Food Contact Surfaces	11.0	WATER	SUPPLY AN	ID WASTE DISPOSAL
1.3			A	Acceptable Containers and Labeling		3.6			Har	Handling Methods		7.3			Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0	FOOD :	D STORAGE				4.0	FOOD DISPLAY AN		AND SEF	·		7.4		/	Manual Dishwashing	11.2		1	Sewage Disposal
2.1				Storage of Potentially Hazardous Foods		A DESCRIPTION OF THE RES		-	Dis			7.5			Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2			Frozen Storage			4.2				Advance Preparation		8.0	CLEAN	NG AND SA		12.0	LIGHTI	NG AND VEN	
2.3				Refrigerated Storage (Temperature)		5.0	RECO	RD KEEP	ING AND	RECALLS		8.1			Cleaning and Sanitizing	12.1			Lighting
24		1		Refrigerated Storage (Methods)		5.1		,		cord Keeping		8.2		1	Detergents and Chemical Use and Storage	12.2			Ventilation
2.5			_	Refrigerated Storage (Space)		5.2			Red	Recall of Food		9.0	SANITA	RY FACILIT		13.0	GENER	AL	
2.6			_	ry Storage		6.0	PERSO	ONNEL				9.1			Washroom(s)	13.1			Licence
2.7	5000	DED 4D 4:	Storage of Food for Staff		6.1				monstrating Knowledge					Hand Washing Station(s)	13.2			Rodent and Insect Control	
3.0	FUUD	REPAKA	TION AND HANDLING Thawing Methods		6.2				ployee Health		10.0		FLOORS, WALLS AND CEILINGS		13.3			Other Infractions/Hazards	
3.1		/		•															
Item N		Cooking Methods MA CR Remarks			N.O	NOT ODS	erveu, 3	- Sausiaci	tory, 0 - Unsatisfactor	y, wn – wn	nor miraction	, IVIA - IVI	ijor miraciio	in, CR - Critical Infraction			l n	ate for Correction	
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Ligl	nt Yellov	N	[Dark Ye	ellow \(\lambda\)	on. Is	Required: Lives No												
Stri	ped Red	1	[Red	Date	of Inspe	Required: Yes No If Yes, Date:												
	\A/bit	o Office	· Val	low Oper	stor: Plue Copy for F	octing													