FOOD PREMISES INSPECTION FORM												
Name of Premises:												
Name of Prem	nises:	JANA WIK	ابكها	MACU	NC Licence #:	12	Type:	Class 3 Class 4 Class 5				
Operator:						7 Re-ins	prection New	Licence Complaint CD Fo	ollow-up	Inenaction		- Novy Novygov
Address:		2171 Occept	Nes	+ I want	Water Supply: Private			Electrice Geniplant Gen	ollow-up	mspection		Brunswick
Address: Water Supply: Private Municipal Brunswick												
Hom		May 1 24/11	<u> </u>	70/1/10								
No. N.O.	SU		No.	N.O. S 10		Item	N.O. S U		Item	N.O.	s u	
1.0 FOOD		**************************************	3.3		Holding Methods	No.	1	L	No.	11.0.	1	
1.1	1/10	oproved Source				7.0	FOOD EQUIPMENT		10.2	+	//	Walls (Construction and Maintenance)
	/		3.4		Cooling Methods	7.1	1	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		i/	Ceilings (Constructions and Maintenance)
1.2		rchasing and Receiving	3.5		Re-heating Methods	7.2	V	Food Contact Surfaces	11.0	WATER:	UPPLY A	ND WASTE DISPOSAL
1.3 2.0 FOOD S1		ceptable Containers and Labeling	3.6		Handling Methods	7.3	VX,	Mechanical Dishwashing	11.1	1		Water (Quality and Quantity)
2.1		program of Data at all all all all all all all all a		FOOD DISPLAY AND		7.4		Manual Dishwashing	11.2		/,	Sewage Disposal
2.2		orage of Potentially Hazardous Foods			Display Methods	7.5		Eating Utensils and Dishes	11.3			Solid Waste Handling
2.3		frigerated Storage (Temperature)	4.2	DECODE VEEDING	Advance Preparation	8.0	CLEANING AND SA		12.0	LIGHTING	AND VE	NTILATION
	1		5.0	RECORD KEEPING	AND RECALLS	8.1	1/	Cleaning and Sanitizing	12.1	L		Lighting
2.4	Re	frigerated Storage (Methods)	5.1	4	Record Keeping	8.2		Detergents and Chemical Use and Storage	12.2	/		Ventilation
2.5	// Re	frigerated Storage (Space)	5.2	1	Recall of Food	9.0	SANITARY FACILITI	1	13.0	GENERAL		2335035555555555
2.6	-	/ Storage	6.0	PERSONNEL		9.1		Washroom(s)	13.1	JEHER	/	Licence
2.7		orage of Food for Staff	6.1		Demonstrating Knowledge	9.2	V	Hand Washing Station(s)	13.2	1	//	Rodent and Insect Control
3.0 FOOD PR	REPARATION AN		6.2	9	Employee Health	10.0	FLOORS, WALLS AL	ND CEILINGS	13.3			Other Infractions/Hazards
3.2		awing Methods	6.3		Personal Hygiene Practices	10.1		Floors (Construction and Maintenance)		-		
0.2	0	oking Methods			N.O. – Not Observed; S – S	atisfacto	ry; U – Unsatisfactory	; MI – Minor Infraction; MA – Major Infract	tion; CR –	Critical Ini	raction	
Item No. MI MA CR												
		1			Ren	narks	11	1				Date for Correction
		There we	re	NO K	uble Health	Wic	lattons	observed on in	201	DOA	Do	
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Green 1.2 1 A. a. v. 2 Po increation												
		17.	1 10	Re-inspection Required:	Dyon Di							
Light Yellow Dark Yellow Solve Required: Yes No												
Striped Red Red Date of Inspection: If Yes, Date:												170000000000000000000000000000000000000
-				100, Date.								