FOOD PREMISES INSPECTION FORM														
The 1 - 100 1 - 100 1 had														
0		111000		A	UI, JUXESUW	Tubleow Licence #: 03-01870 Type: □ Class 3 ☑ Class 4 □ Class 5								
Operator: Category: Routine Re-inspection New Licence Complaint										icence Complaint CD Fo	ollow-up	Inspection	าก	Brunswick
Add	ress:	1/1/	Class Cocattans	N	- TRINGE	//// Water !	Supply: Private	☐ Mu	nicipal					Brunswick
Item	N.O.	s v		Item	NO. S U	Resident States		Item			Rem		States and the	
1.0	FOOD			No.	N.O. S U			No.	N.O. S U		No.	N.O.	S U	
	7000	Г	Τ.	3.3		Holding Metho	ods	7,0	FOOD EQUIPMENT		10.2			Walls (Construction and Maintenance)
1.1			Approved Source	3.4		Cooling Metho	ods	7.1		Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and
1.2			Purchasing and Receiving	3.5		Re-heating Me	ethods	7.2		Food Contact Surfaces	11.0	WATER	SUPPLY A	Maintenance) ND WASTE DISPOSAL
13	FOOD	707107	Acceptable Containers and Labeling	3.6		Handling Meth	hods	7.3		Mechanical Dishwashing	11.1		/	Water (Quality and Quantity)
2.0	FUOD:	STORAGE		4.0	FOOD DISPLAY AN	D SERVICE		7.4		Manual Dishwashing	11.2			Sewage Disposal
2.1			Storage of Potentially Hazardous Foods	4.1		Display Metho	ods	7.5		Eating Utensils and Dishes	11.3	18/10/2		Solid Waste Handling
2.3		Frozen Storage		4.2	Advance Preparation			8.0	CLEANING AND SANITIZING		12.0	0 LIGHTING AND VENTILAT		TILATION
2.3		Refrigerated Storage (Temperature) 5.0		5.0	RECORD KEEPING AND RECALLS			8.1		Cleaning and Sanitizing	12.1			Lighting
24		Refrigerated Storage (Methods) 5.1 Recor		Record Keepir	ng	8.2		Detergents and Chemical Use and	12.2			Ventilation		
2.5		Refrigerated Storage (Space)		5.2	Recall of Food		i	9.0	SANITARY FACILITIES		13.0	CENED	A1 See See See See	
2.6		Dry Storage		6.0	PERSONNEL					Washroom(s)		GENERAL		Licence
2.7			Storage of Food for Staff	6.1		Demonstrating	Knowledge	92		Hand Washing Station(s)	13.1			Rodent and Insect Control
3.0	FOOD P	REPARATIO	TION AND HANDLING 6.2 Employee Health		alth	10.0	FLOORS, WALLS AND CEILINGS		13.3			Other Infractions/Hazards		
3.1				6,3	Personal Hygiene Practices		10.1			1,4,0			Outer initiadions/riazards	
3.2			Cooking Methods			٨	V.O Not Observed; S - S	atisfactor	y; U - Unsatisfactory:	MI - Minor Infraction; MA - Major Infract	ion: CR -	Critical I	nfraction	
			Non-complan	VE 1	TUN 11.1	Mas	Dilla (2/100	Y TEV						
				-								-		
	+		 			***								
				-										
							-							
				<u> </u>										
	Ø	Green												
٦,			1 21	a	Re-inspection Yes Ano									
	Yellow		Yellow X 2/ 201	7	Required:	,60 {	K_1140							
Strip	ed Red	Red	Date of Inspection	n:	If Yes, Date:									