N.O.	S	U			Item No.	N.O.	S I	U		Item No.	N.O.	s l	J		ltem No.	N.O.	S	U	
FOOD				3.3				Holding Methods	7.0	FOOD	EQUIPMEN	NT A	ND UTENSILS	10.2				Walls (Construction and Maintena	
		Approved Source		Source	3.4	Cooling Methods		7.1	V			Food Equipment (Design, Construction, Installation and Maintenance)					Ceilings (Constructions and Maintenance)		
		-	Purchasing and Receiving Acceptable Containers and Labeling		3.5	and the	1		Re-heating Methods	7.2		1. 18 M	6	Food Contact Surfaces	11.0	WATE	R SUPP	LYA	D WASTE DISPOSAL
					3.6				Handling Methods	7.3	Mechanical Dishwashing		11.1				Water (Quality and Quantity)		
FOOD STORAGE			4.0	FOODD	ISPLAY	AND	SERVICE	7.4				Manual Dishwashing	11.2			- 1	Sewage Disposal		
				of Potentially Hazardous Foods	the second se				Display Methods	7.5				Eating Utensils and Dishes	11.3			1	Solid Waste Handling
		Frozen Storage Refrigerated Storage (Temperature)		4.2	12.00			Advance Preparation	8.0	CLEAN	IING AND	SAN		12.0	LIGHT	ING ANI	D VEN	ITILATION	
2	-			5.0	RECOR	DKEEPIN	NG A	ND RECALLS	8.1	1.05.34		-	Cleaning and Sanitizing	12.1	-			Lighting	
	18		Refrigerated Storage (Methods) Refrigerated Storage (Space)		5.1	Record Keeping Recall of Food		Record Keeping	8.2		Detergents and Chemical Use and Storage		12.2		Ventilation		Ventilation		
		1.64			5.2				Recall of Food	9.0	SANITARY FACILITIES		13.0	GENE	GENERAL				
1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 -	-	1	Dry Stora	0	6.0	PERSO	INEL			9.1			_	Washroom(s)	13.1				Licence
1			Storage of Food for Staff		6.1 6.2	1.1	0.11	_	Demonstrating Knowledge	9.2	Hand Washing Station(s)		13.2		1.5		Rodent and Insect Control		
FOOD	PREPA	ARATIO		HANDLING			1.20	-	Employee Health	10.0	FLOORS, WALLS AND CEILINGS		13.3				Other Infractions/Hazards		
	-			Thawing Methods Cooking Methods		18 14			Personal Hygiene Practices	10.1		ry; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infrac							
No.	MI	M	A CR		1					marks	.,,,		,						Date for Correction
-3				Alechani Mechani Dingle S	10 Cat	· / 2. d	t si	2.	/ have b washer not licles, unt	een De	ch och	ino	e)(elep 180°F. Mr. reparced. Pot	usi Sp	t e		- 2e	Ja, 21,
	120	2		been ord	tre	0 -		2	belinen do	le	5	ofin	e	en fil -	- /	2			

No

	Green /			\cap		110	Re-inspection	UYes
Light Yellow	Dark Ye	llow	1	elle	41	14	Required:	Gres
Striped Red	Red	(Date of In	spection	C T	If Yes, Date:	el o
		(-	