FOOD PREMISES INSPECTION FORM

Nam	e of Pre	mises:	_	MY MU	1990 Bound	Gam	6			Licence #: 01-024	33		Туре:	Class 3 Class 4 Class 5				
Ope	rator:	-14		, -			1134			Category: Doutine [Re-ins	pection	New	Licence Complaint CD Fe	ollow-up	Inspecti	on	Brunswick
Add	ress:	3	1)	COL	endale ind. R	ive	rulen			Water Supply:	□ Mu	nicipal						Diuliswick
Item No.	N.O.	s	U			Item No.	N.O.	s	U		Item No.	N.O.	S U		Item No.	N.O.	S U	
1.0	FOOD					3.3	11/			Holding Methods	7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2		1	Walls (Construction and Maintenance)
1.1		1	A	approved So	ource	3.4	1		- laor s	Cooling Methods	7.1		1	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		1	Ceilings (Constructions and Maintenance)
		1	1	urobooina o	and Receiving	3.5			100	Re-heating Methods	7.2	A		Food Contact Surfaces	11.0	WATE	P SUPPLY AN	ND WASTE DISPOSAL
1.2		-	-		Containers and Labeling	3.6	1	3 m	11	Handling Methods	7.2			Mechanical Dishwashing	11.1	WAIL	KSOFFEIA	Water (Quality and Quantity)
2.0	FOOD	STORAG		cceptable C	Containers and Labeling	4.0	FOOD	DISPLA	VANI) SERVICE	7.4	1 /		Manual Dishwashing	11.2			Sewage Disposal
2.1	TOOD	1	_	Storage of Po	otentially Hazardous Foods	4.1	1000	1	- AIN	Display Methods	7.5		1	Eating Utensils and Dishes	11.3		1	Solid Waste Handling
2.2				rozen Stora		4.2	,		1,34	Advance Preparation	8.0	CLEA	NING AND SA		12.0	LIGHT	ING AND VEN	
2.3					Storage (Temperature)	5.0	RECO	RD KEE	PING	AND RECALLS	8.1			12.1	7	1	Lighting	
2.4	E .		/	Transfer Land	Storage (Methods)	5.1	1	-	FING	Record Keeping	8.2		1	Detergents and Chemical Use and	12.2		1	Ventilation
	145.15.1						-		19.1	LA SELECTION OF THE SECOND SEC			14	Storage				
2.5	The same				Storage (Space)	5.2	1		7, 18, 28	Recall of Food	9.0	SANIT	ARY FACILIT		13.0	GENE	RAL	
2.6	21.00			ry Storage		6.0	PERS	ONNEL			9.1			Washroom(s)	13.1			Licence
2.7	1				ood for Staff	6.1	1248	1	/	Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2		1	Rodent and Insect Control
3.0	FOOD	PREPAR		AND HAND		6.2		1	/	Employee Health	10.0	FLOO	RS, WALLS	AND CEILINGS	13.3			Other Infractions/Hazards
3.1	1	/		hawing Met		6.3		1		Personal Hygiene Practices	10.1	18 18 18		Floors (Construction and Maintenance)			4	
3.2	1//			Cooking Met	thods					N.O. – Not Observed; S –	Satisfacto	ry; U – U	Insatisfactor	y; MI – Minor Infraction; MA – Major Infrac	tion; CR	- Critica	Infraction	
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		1 4 9 1						3	198		9			4.790)a	Age Land	
											<u> 1777</u>							
			/				<u> </u>		8									
□ Light Yellow □ Dark Yellow								Re-inspection Required:										
	riped Re		Red		Date of Inspect			Yes, Da	ate:									- 7