	FOOD PREMISES INSPECTION FORM						
	Crystal Beach C stal Boach, King	Carterio		~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	Class 3 Class 4 Class 5		\triangleright
Name of Premises:	Crystal Seach	appar,	Licence #: UO	Re-inspection New		ollow-up Inspection	Briinswick
Operator:			Category: My Routine	Municipal			DI UI ISWICK
Address: CM	stal Bach, King	ge (auty, 1	Water Supply: Market Prival	te 🔲 Minimorpai			*
							Section 1
LONG TO THE PARTY OF THE PARTY				7.0 FOOD EQUIPMEN	TAND I FROM C	102 -	Walls (Construction and Maintenance)
10 POOD		33 V	Holding Methods		Food Equipment (Design, Construction,	10.3	Ceilings (Constructions and Maintenance)
111	Approved Source	34	Cooling Methods	7.1	Installation and Maintenance) Food Contact Surfaces		WID WASTE DISPOSAL
12	Purchasing and Receiving	3.5 V	Re-heating Methods	7.3	Mechanical Dishwashing	11.1	Water (Quality and Quantity)
1.3	Acceptable Containers and Labeling	3.8 FOOD DISPLAY AI	Handling Methods	74	Manual Dishwashing	11.2	Sewage Disposal Solid Waste Handling
2.0 FOOD STORAG	Storage of Potentially Hazardous Foods	4.9 FOOD DISPLAY AT	Display Methods	7.5	Eating Utensils and Dishes	11.3 LIGHTING AND V	
21 22	Frozen Storage		Advance Preparation	8.0 CLEANING AND S	Cleaning and Sanitizing	12.1	Lighting
2.3	Refrigerated Storage (Temperature)	5.0 RECORD KEEPING	AND RECALLS		Detergents and Chemical Use and	12.2	Ventilation
24	Refrigerated Storage (Methods)	5.1	Record Keeping	9.0 SANITARY FACE	Storage	13.0 GENERAL	
25	Refrigerated Storage (Space)	52	Recall of Food	9.0 SANITARY FACE	Washroom(s)	13.1	Licence Rodent and Insect Control
28	Dry Storage	6.0 PERSONNEL	Demonstrating Knowledge	9,2	Hand Washing Station(s)	13.2	Other Infractions/Hazards
2.7	Storage of Food for Staff	8.1 82	Employee Health	10.0 FLOORS, WALLS	AND CEILINGS Floors (Construction and Maintenance)	100 -	
3.0 FOOD PREPA	TATION AND HANDLING Thawing Methods	83	Personal Hygiene Practices	S Satisfactory: II - Unsatisfact	ory; MI – Minor Infraction; MA – Major Infra	action; CR – Critical Infraction	
32	Cooking Methods		N.O. – Not Observeu;	3 - Sabsractory, 0			
attributescons						11	1/10 21 2017
	T-d-a-	C.NO VPCIII	ed to verify or	entizer strong	L Can previous top	2/1-)	Aug 31, 2017 Aug 31, 2017
14	16ST STUPS	L Ha City	de shall be	screenced to	L con previous represent the entry	OF 128575.	THUG 05 0012
13.2	Upar ings	TO THE CUIS	inc Gan pour				
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Green A 10 2017 Re-inspection Pyes PNo Required:							
Light Yellow Dark Yellow FUG 18, du 1							
Striped Red Red Date of Inspection: If Yes, Date:							