FOOD PREMISES INSPECTION FORM														
Name of Premises: Evey Bear Bor + Grill Licence #: O2-025 7 Type: Class 3 Class 4 Class 5													F	
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Operator:								Category:						Brunswick
Address: 216 R+ 124, NDY+5円 Water Supply: □ Private □ Municipal													DI UIISWICK	
item No.	N.O.	s	u 📗		Item No.	N.O.	s l	Ü	Item No.	N.O. 8		Item No.	N.O. S	u
1.0	FOOD		En. 20 20 11 11 11 11 11 11 11 11 11 11 11 11 11		3.3		100	Holding Methods	7.0	FOOD EQUIPA	IENT AND UTENSILS	10.2		Walls (Construction and Maintenance)
1.1			Appro	oved Source	3.4	4		Cooling Methods	7.1		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		Ceilings (Constructions and Maintenance)
1.2			Purch	nasing and Receiving	3.5			Re-heating Methods	7.2		Food Contact Surfaces	11.0	WATER SUPPL	Y AND WASTE DISPOSAL
1.3			Accer	ptable Containers and Labeling	3.6			Handling Methods	7.3	36	Mechanical Dishwashing	11.1		Water (Quality and Quantity)
2.0	FOOD	STORAG			4.0	FOOD DIS	SPLAY	AND SERVICE	7.4		Manual Dishwashing	11.2		Sewage Disposal
2.1		<u> </u>	Stora	ge of Potentially Hazardous Foods	4.1			Display Methods	7.5	90	Eating Utensils and Dishes	11,3		Solid Waste Handling
2.2		Frozen Storage			4.2	Advance Preparation			8.0	CLEANING AND SANITIZING			12.0 LIGHTING AND VENTILATION	
2.3		<u> </u>	Refrig	gerated Storage (Temperature)	5.0	RECORD	KEEPII	NG AND RECALLS	8.1		Cleaning and Sanitizing	12.1		Lighting
2.4				gerated Storage (Methods)	5.1			Record Keeping	8.2		Detergents and Chemical Use and Storage	12.2		Ventilation
2.5			Refrig	gerated Storage (Space)	5.2			Recall of Food	9.0	SANITARY FA	CILITIES	13.0	GENERAL	
2.6		ļļ.		torage	6.0	PERSON	NEL		9.1		Washroom(s)	13.1		Licence
2.7			<u></u>	ge of Food for Staff	6.1			Demonstrating Knowledge	9.2		Hand Washing Station(s)	13.2		Rodent and Insect Control
3.0	FOOD	PREPAR		HANDLING	6.2			Employee Health	10.0	FLOORS, WAI	LS AND CEILINGS	13.3		Other Infractions/Hazards
3.1				ring Methods	6.3			Personal Hygiene Practices	10.1		Floors (Construction and Maintenance)			
3.2		l	Cook	ing Methods				N.O. – Not Observed; S – S	Satisfacto	lory; U – Unsatisfa	actory; MI – Minor Infraction; MA – Major Infract	tion; CR -	Critical Infractio	<u>n</u>
ltem	No.	MI	MA (ni i i i i i i i i i i i i i i i i i i	marks					Date for Correction
7	· . I	X		sides of	C11/1	(114)	احد	d to be cleane	4					Immediately
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	\	 Gree	en			Re-ii	nspect	tion						
Light Yellow Dark Yellow Took 14 17 Required:														

Red

Nov. 14 117 Date of Inspection:

If Yes, Date:

Light Yellow Dark Yellow

Striped Red