FOOD PREMISES INSPECTION FORM

Name	of Pren	nises:	Fa	ed to	or Abrifit Cais			Licence #:	02-013586								Brunswick		
Opera	itor:	18.4	MATTE. C	P VEF	-				Type:	Class 3		[S	Class 4	Class 5					
0.72		927	PH		Col Mercy 11							_						CANADA	
Addre	ess:	122	un	110	Con men of	147-				Category:	Routine			Re-inspec		Other			
		Wat									Private		L	Municipal					
Item	N.O.	S U				Item	N.O.	S	U			em	N.O.	SU		Item No.	N.O.	s U	
No. 1.0	FOOD					No.	-	1	-	Holding Methods		.0	FOOD	FOLIPMENT	AND UTENSILS	10.2		-	Walls (Construction and Maintenance)
****	1000	Ι Τ	Т.					-					TOOD	E.GOIT METET	Food Equipment (Design, Construction,	1	-		Ceilings (Constructions and
1.1		Approved Source		urce	3.4	/	Cooling Methods			7.	.1			Installation and Maintenance)	10.3			Maintenance)	
1.2		Purchasing and Receiving		3.5	1			Re-heating Methods		2			Food Contact Surfaces	11.0	WATE	R SUPPLY AN	D WASTE DISPOSAL		
1.3			Acceptable Containers and Labeling		3.6		_		Handling Methods		.3			Mechanical Dishwashing	11.1	-		Water (Quality and Quantity)	
2.0						4.0	FOOD	DISPL	AY AN	D SERVICE		4	-		Manual Dishwashing	11.2		1	Sewage Disposal
2.1		Storage of Potentially Hazardous Foods		4.1		-		Display Methods	- Contract of the Contract of	7.5 Eating Utensils and Dishes 8.0 CLEANING AND SANITIZING		11.3	LICUT	ING AND VEN	Solid Waste Handling				
2.2		Frozen Storage Refrigerated Storage (Temperature)		4.2	RECORD KEEPING AND RECALLS		Advance Preparation	0.680	-	CLEAN	T		12.0	LIGHT	ING AND VEN	Lighting			
2.3	-		Re	errigerated	Storage (Temperature)	5.0	RECO	KD KE	PING	AND RECALLS		.1	-	-	Cleaning and Sanitizing Detergents and Chemical Use and			1	
2.4		-	Re	frigerated	Storage (Methods)	5.1	1 /			Record Keeping	8.	2			Storage	12.2			Ventilation
2.5	2.5		Re	Refrigerated Storage (Space)			1/	1		Recall of Food	9.	0	SANIT	ARY FACILIT		13.0	GENE	RAL	
2.6		-		y Storage		6.0	PERSO	ONNEL			9.	.1	1	1	Washroom(s)	13.1			Licence
2.7		-	Sto	orage of Fo	ood for Staff	6.1		1		Demonstrating Knowledge	9.	2			Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD	PREPARATION AND HANDLING		6.2		-		Employee Health	1	0.0	FLOOR	RS, WALLS A	ND CEILINGS	13.3	12.00		Other Infractions/Hazards		
3.1								Personal Hygiene Practices	the second second	0.1			Floors (Construction and Maintenance)						
3.2		Cooking Methods N.O. – Not Observed; S – Satisfactory				tisfactory; U – Unsatisfactory;	MI – Minor Infr	action	n; MA – N	lajor Infraction	on; CR – Critical Infraction								
Item N	0.	MI	MA	CR	Remarks													D	ate for Correction
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Light Yellow Dark Yellow (9 Jm // Required:								b											
				26.0	ellow (/ Ju	« / ·	<u></u>		requ	un od.									
Str	iped Red	d		Red Date of Ins					If Ye	s, Date:									, , , , , , , , , , , , , , , , , , ,
	Whi	te – Offic	e; Yello	w – Oper	rator; Blue - Copy for Po	sting					_	_							01/2019