Oper Addr	ator:	remises: Theight						Licence #: 62-6287 Type: Class 3 Class 4 Class 5 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection Water Supply: Private Municipal							Brunswick	
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		V	Holding Methods	7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2	<u> </u>	1,/	Walls (Construction and Maintenance)
1.1		V		Approved Source	3.4	1		Cooling Methods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and
1.2		V		Purchasing and Receiving	3.5	V		Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATER	SIPPLY	Maintenance) ND WASTE DISPOSAL
1.3		~		Acceptable Containers and Labeling	3.6			Handling Methods	7.3	V		Mechanical Dishwashing	11.1	10,1,2,	1	Water (Quality and Quantity)
2.0	FOOD				4.0	FOOD	DISPLAY A	ND SERVICE	7.4			Manual Dishwashing	11.2			Sewage Disposal
2.1				Storage of Potentially Hazardous Foods	4.1	V		Display Methods	7.5			Eating Utensils and Dishes	11.3	-	1	Solid Waste Handling
2.2		V		Frozen Storage	4.2			Advance Preparation	8.0	CLEAN	ING AND SA	NITIZING	12.0	LIGHTI	NG AND VE	
2.3		-		Refrigerated Storage (Temperature)	5.0	RECOR	RD KEEPING	AND RECALLS	8.1			Cleaning and Sanitizing	12.1		1	Lighting
2.4				Refrigerated Storage (Methods)	5.1			Record Keeping	8.2		/	Detergents and Chemical Use and Storage	12.2			Ventilation
2.5		-	Refrigerated Storage (Space)		5.2	1		Recall of Food	9.0	SANITA	RY FACILIT	IES	13.0	GENER	AL	
2.6				Dry Storage	6.0	PERSO	NNEL		9.1			Washroom(s)	13.1		L	Licence
2.7	FOOD	DEDA		Storage of Food for Staff	6.1	-	V	Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FUODI	KEPA		AND HANDLING	6.2	-		Employee Health	10.0	FLOOR	S, WALLS A	ND CEILINGS	13.3			Other Infractions/Hazards
3.2				Thawing Methods	6.3			Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)				
Item No. MI MA CR Remarks														Date for Correction		
9.2 / Repair leak					at hard week sinks										Immediate,	
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	4	Gree				Re-i	inspection									
Light	Yellow	v Dark Yellow SA 17/14				Req	uired:	Yes PNo								
Stripe	d Red		Red	Date of Inspection	n:	If Ye	es, Date:									·
							-	1								

FOOD PREMISES INSPECTION FORM