## FOOD PREMISES INSPECTION FORM

Address: 90 Daug las Ave Saint Total AB. Geography: Geography   Provide   Manicipal   Report   Report   Response   Report   Response   Response	Name	of Prem	ises:	L	tome	ממי	+ Bed : E	Break	Kfas	+		Licence #:	02-0.	2930							Brunswick
Water Supply:   Private	Operator:													<b>Brunswick</b>							
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No. 10. POOD  Approved Source  3.3   V   Problemy Methods  7.0   POOD COUPRENT AND UTENSILS  10.   V   Approved Source  3.4   V   Cooling Methods  7.1   Food Equipment (Design, Coentruction)  10.   V   Approved Source  3.5   V   Portstang and Receiving  3.6   V   Resignated Source  3.7   Pool Equipment (Design, Coentruction)  10.   V   Approved Source  10.   Approved Source  10.												Water Supply:	Private	<u> </u>	Municip	al ————					
Approved Source  Approv		N.O.	S	U					N.O.	S	U			N.O.	s u				N.O.	s U	
Maintenance	1.0	FOOD						3.3	"	V	1	Holding Methods	7.0	FOOD	EQUIPMEN	T AND U	TENSILS	10.2	1	V	Walls (Construction and Maintenance)
13	1.1		1		Approve	ed Sour	ce	3.4	V			Cooling Methods	7.1		, V			10.3			
20 POOD STORACE 21	THE RESIDENCE OF STREET	5 p	/		Purchas	sing and	d Receiving	3.5	1			Re-heating Methods	7.2	4.40.4.4		Food	Contact Surfaces	11.0	WATE	R SUPPLY A	ND WASTE DISPOSAL
Storage of Postentially Hazerison Forcis   41			/		Accepta	ble Cor	ntainers and Labeling						7.3			Mech	nanical Dishwashing	11.1			
22		FOOD S	-/-	GE	3E					DISPL	AY AN	D SERVICE			1	CAD. E.P.(0.995)	State Control of Contr	-		V	
Refrigerated Storage (Nethods)   Storage   Refrigerated Storage (Nethods)   Storage   Refrigerated Storage (Nethods)   Storage   Record Keeping   Storage			Transport Statistically Hazardodo Foodo				CONTROL AND ADDRESS.								`	0		-		1	
Reformed Storage (Methods)   S.1	-		~	-/								10000	CLEAN					LIGHT	7		
V   Refrigerated Storage   Signaco    S2   V   Regrider   Regrid	2.3			V	Refrigerated Storage (Temperature)		5.0	RECO	RD KEE	EPING	AND RECALLS	8.1				0	12.1		V	Lighting	
25 V Strage of Food for Staff 6:1 V Demonstrating Knowledge 9:2 V Hand Washing Station(s) 13:2 V Rotent and Insect Control 3:0 FOOD PREPARATION AND HANDLING 6:2 V Employee Islant 10:0 FLOORS, WALLS AND CELINGS 13:0 V Other Infractions/Hazards 10:0 FLOORS, WALLS AND CELINGS 13:0 V Charles Methods 8:0 V Personal Hygiene Practices 10:1 Floors (Construction and Maintenance) 10:0 V Charles MA CR Remarks 10:0 Floors (Construction and Maintenance) 10:0 Floors, Walls AND Celings 10:0 Floors (Construction and Maintenance) 10:0 Floors, Walls AND Celings 10:0 Floors (Construction and Maintenance) 10:0 Floors, Walls AND Celings 10:0 Floors (Construction and Maintenance) 10:0 Floors, Walls AND Celings 10:0 Floors (Construction and Maintenance) 10:0 Floors, Walls AND Celings 10:	2.4		1		Refrigerated Storage (Methods)				1			Record Keeping	8.2			107.519.000.000		12.2		V	Ventilation
Strape of Food for Staff   6.1	2.5		-				orage (Space)	COMMUNICATION CO.				Recall of Food	9.0	SANITA	ARY FACIL	TIES			GENE		
30 FOOD PREPARATION AND HANDLING 32 V Employee Health 32 V Cooking Methods 63 V Personal Hygiene Practices 32 V Cooking Methods 8.0 Not Observed; S - Satisfactory; M - Minor Infraction; MA - Major Infraction; CR - Critical Infraction  No. MI MA CR Remarks  7.1 X Themperatures of refrigerators must be recorded twice daily.  7.1 X The edge of the two compartment sink requires repairs to provide a smooth, one manth  Pasily aleanable Surface.  Re-inspection CR  Re-inspection C								******	PERSO						-	0.7000000000000000000000000000000000000		-			
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32   Cooking Methods   N.O Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; CR - Critical Infraction  2.3   X   Temperatures of refrigerators must be recorded twice daily.  7.1   X   The edge of the two compartment sink requires repairs to provide a smooth, and menths    easily aleanable Surface.			REPAI	RATIO													13.3			Other Infractions/Hazards	
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Green Re-inspection Co.			+				Temperatur	e5 c	of re	efri	ige	rators must	be reco	rded	tw	ice	daily.				mmediately
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