FOOD PREMISES INSPECTION FORM																	
Nam	e of Prer	nises:	4	150	rsons Rost	Law	cont		Licence #: OU-OO	///	T pection	ype: 🔲 (Class 3	llow-up l	nspectio	อก	Brunswick
Name of Premises: 45108005 Ros towart Licence #: OU-OO/16 Type: Class 3 Class 4 Class 5 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection Water Supply: Private Municipal Water Supply: Private Municipal															DI UI ISWICK		
item No.	N.O.	s	u			ltem No.	N.O.	s U		ltem No.	N.O.	s U		item No.	N.O.	8 1	
1.0	FOOD					3.3		4	Holding Methods	7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2		_	Walls (Construction and Maintenance)
1,1		V		Approved S	Cource	3.4		レ	Cooling Methods	7.1	41/374	又	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		4	Ceilings (Constructions and Maintenance)
1.2		V	Purchasing and Receiving		3.5		<u>ر</u>	Re-heating Methods	7.2	Food Contact Surfaces		11.0			AND WASTE DISPOSAL		
1,3				Acceptable	Containers and Labeling	3.6		<u></u>	Handling Methods	7.3			Mechanical Dishwashing	. 11.1		5	Water (Quality and Quantity)
2.0	FOOD	STORA				4.0	FOOD	DISPLAY AN	ND SERVICE	7.4		6	Manual Dishwashing	11.2		6	Sewage Disposal
2.1					Potentially Hazardous Foods	4.1		<u></u>	Display Methods	7.5	Eating Utensils and Dishes		11,3	1 101171	0	Solid Waste Handling	
2.2		Frozen Storage			4.2		<u> </u>	Advance Preparation	8.0				12.0	LIGHTING AND VENTILATION			
2.3				Refrigerated	d Storage (Temperature)	5.0	RECOR	RD KEEPING	S AND RECALLS	8.1		<u> </u>	Cleaning and Sanitizing Detergents and Chemical Use and	12.1		V	Lighting
2.4		Refrigerated Storage (Methods)		5.1		<u> </u>	Record Keeping	8.2			Storage	12.2			Ventilation		
2.5		Refrigerated Storage (Space)		5.2	1	l L	Recall of Food	9.0	SANIT	ARY FACILITI	ES	13.0	GENER				
2.6				Ory Storage		6.0	PERSO			9.1		4	Washroom(s)	13.1		6	Licence
2.7	ļ			<u>~</u>	Food for Staff	6.1	-14	5	Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2		0	Rodent and Insect Control
3.0	FOOD	FOOD PREPARATION A				6.2		6	Employee Health	10.0	FLOOF		ND CEILINGS	13.3	1		Other Infractions/Hazards
3.1	.l	U			ring Methods 6.3 Personal Hygiene Practices 10.1 Floors (Construction and Maintenance) N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction							information					
3.2	.]	اس		Cooking Me	ethods				N.O. – Not Observed; S – S	Satistacto	ry; U – U	nsaustactory	r; MI – MINOT INTRACTION; MA – Major INTRACT	ion; CR -	- Criticai	imracuon	
item No. MI MA CR Date for Correction																	
7	1		X	CHina took		<u>, </u>	a must be Kent in and conditions are three conde winds										Condal pt ! usp.
7.				- Colle that			wort be kept in good condition present cross contamination weeds cleanly & shelves - Clean light covers over buffet unt items must be not 15cm from the Floor								-	Today	
7. 2.6	1,000,000			De Strang	1/4	there my 2 half at 15 and from the Flore									Todal		
1. 4 .				+	Fine Hood and walk in For Grills needs clopering											1	
12.	<u>~</u>	×		 	Forme Hood	<i>}</i> _	NO	WAIN	KIN FOR CONTES NO	cedes	0	<u> </u>	"				- Welk
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L		1/															
		Gre	en				R	e-inspectio					Í				_
	ght Yello			Yellow	2019-06-25	5	R	equired:	^{on} □Yes ☑No								
l	riped Re		Red		Date of Inspecti		If	Yes, Date:									

Red

Striped Red