Nam	e of Es	tablishm	ent: <u>Alin</u>	Magare Parky	a1d			_ Licence #: C	Licence #: O(~0,2054 Type: ☐ Class 3 ♥ Class 4 ☐ Class 5								$\bar{\mathcal{D}}$
Name of Establishment: Arysingone Buckyand Operator:								Category:	Routine	Re-inspec	tion 🗍		icence Complaint CD F		ection	1	New Nouveau
Addr		298 Anularus Rd						Water Supply									Brunswick
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Item		<u>r wenn a</u>		MANGALING	Item	1	1 1	_		Hom				le.m.		1	
No.	N.O.	5 U			No.	N.O.	s u			Item No.	I.O. S	U		No. N.	0. S	الإ	
1,0	FOOD				3.3			Holding Methods		7.0 F	OOD EQUIPM	VENT /	AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.1			Approved 9	Source	3.4			Cooling Methods		7,1	١.,١		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		/	Ceiling (Constructions and Maintenance)
1.2	/		Purchasino	g and Receiving	3.5			Re-heating Methods	25,000	7.2			Food Contact Surfaces	11.0 WA	TER SUPP	Y ANE	WASTE DISPOSAL
1.3				Containers and Labeling	3.6			Handling Methods		7.3			Mechanical Dishwashing	11.1		Shape State Colors	Water (Quality and Quantity)
2.0	FOOD S	STORAGE			4.0	FOOD	DISPLAY AN	D SERVICE		7.4			Manual Dishwashing	11.2			Sewage Disposal
2.1			Storage of	Potentially Hazardous Foods	4.1			Display Methods		7.5	/		Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2		Frozen Storage		4.2			Advance Preparation	ı				12.0 LIGHTING AND VEN		/			
2.3			Refrigerate	ed Storage (Temperature)	5.0	RECOR	RD KEEPING	AND RECALLS		8.1			Cleaning and Sanitizing	12.1			Lighting
2.4			Refrigerate	ed Storage (Methods)	5.1	l		Record Keeping		8.2			Detergents and Chemical Use and Storage	12.2	لمية ا		Ventilation
2.5			Refrigerate	ed Storage (Space)	5.2			Recall of Food		9.0 S	ANITARY FA	CHITH		13,0 GE	NERAL		
2.6			Dry Storag		6.0	PERSO	NNEL	71000000		9.1			Washroom(s)	13.1	- Ti-J		Licence
2.7				Food for Staff	6.1			Demonstrating Knowl	ledge	9.2			Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD F	PREPARAT	ION AND HAN	IDLING	6.2			Employee Health		10.0 FI	OORS, WAI	LKS AN	ID CEILINGS	13.3			Other Infractions/Hazards
3.1			Thawing M	lethods	6.3			Personal Hygiene Pra	actices	10.1			Floors (Construction and Maintenance)				
3.2			Cooking M	ethods	<u> </u>			N.O. – N	Not Observed; S	- Satisfactory;	U – Unsatisfa	actory;	MI – Minor Infraction; MA – Major Infrac	ction; CR – Crit	ical Infraction	on	
Item	No.	MI I	MA CR						Į.	lemarks							Date for Correction
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☐ Green ☐ Dark Yellow ☐ Dark																	
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FOOD PREMISES INSPECTION FORM