FOOD PREMISES INSPECTION FORM

Name of	Prem	ises:	Abi	N) (Market So	3)			_ Lice	nce #: <u> </u>	ig-008.	مرد_		Гуре:	Class 3 Class 4	Class 5				ñ
Operator							Cate	Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection										New ZNouveau	
Address	: _	Mg	Dhelass)				Wate		☐ Private				·	_	•	•		Brunswick
		Sa	int Joh	no, MB															
											4						Āņē VAVI		
1.0 FC	OOD				3.3			Holding Me	ethods		7.0	EOOR	ENLIQUE	T AND UTENSILS			Water		<u>Greek (Blader) was an Artist (Cara</u>
1.1			Approve	ed Source	3.4		1/	Cooling Me	· · · · · · · · · · · · · · · · · · ·		7.1			Food Equipment (Design		10.2 10.3			Walls (Construction and Maintenance) Ceilings (Constructions and
1.2	-		Purchas	ing and Receiving	3.5			Re-heating			7.2	_		Installation and Mainten: Food Contact Surfaces	ance)				Maintenance)
1.3				ble Containers and Labeling	3.6			Handling M			7.3	1/		Mechanical Dishwashing	1	11.0 11.1	WATER	CSUPPLY A	ND WASTE DISPOSAL Water (Quality and Quantity)
	200000000000000000000000000000000000000	TORAG	5		4.0	FOOD	DISPLAY AN	ID SERVICE			7.4			Manual Dishwashing		11.2	-	//	Sewage Disposal
2.1				of Potentially Hazardous Foods	4,1		V	Display Me	thods		7.5		V	Eating Utensils and Dish	es	11.3			Solid Waste Handling
2.2			Frozen S		4.2			Advance P			8.0	CLEAR	ING AND S	ANITIZING		12.0	Центі	NG AND YE	
				ated Storage (Temperature)	5.0	RECOR	D KEEPING	AND RECAL	LS		8.1	·	<i>V</i>	Cleaning and Sanitizing		12.1			Lighting
2.4		V	<i>-</i>	ated Storage (Methods)	5.1			Record Kee	eping		8.2			Detergents and Chemica Storage	l Use and	12.2			Ventilation
2.5		V		ated Storage (Space)	5.2			Recall of Fe	ood		9.0	SANIT	RY FACILI			13.0	GENER	M /	
2.6		دار	/ Dry Stor		6.0	PERSO	NNEL				9.1			Washroom(s)		13.1			Licence
2.7		<u>V</u>]_		of Food for Staff	6.1		V/	Demonstra	ting Knowledge		9.2	-		Hand Washing Station(s)	13.2			Rodent and Insect Control
ATCHSPSAYAPS REPUBLISHED	XXD PI	(EPAR)	TION AND H		6.2		V	Employee I			10.0	FLOOR	S, WALLS	AND CEILINGS		13,3			Other Infractions/Hazards
3.1				Methods	6.3			Personal H	lygiene Practice		10.1			Floors (Construction and	Maintenance)				
		<u> </u>	Cooking	Wethods	 .				N.O. – Not O	bserved; S – Sá	tisfactor	y; U – U	nsatisfacto	ry; MI – Minor Infraction; M	A – Major Infracti	on; CR –	Critical	Infraction	
																one althour active	egrican e nos	aloute diament result es	T. C. T. D. D. D. D. B.
^ A		. /		Door of 20 hid of brea Green Shelv be repainted		- /) -	_							<u> Andrian Indiana (Maria Indiana Indian</u>					
J .\$ _		V		1000 01 20	2005	tret	201 -c	seal.	is tor	n 8 - 1	1US		De ne	DaiNC					Next rocifing inspection
2.6				hid of brea	d I	עופ	is be	roken	& MUS	t be h	10%	7 (A)	1 ' '						1 Cost 20 of the localities
2.6		\checkmark		GARRA Chelil	p (-	- 1:5	٠	Call	-d 0-	Must	The	1	` (() ()	dos (10	<u> </u>				Next routine inspection
				be to sole			70 1 3	7 0011	ca	THUST	DE		12 CON	ara, whelve	s are p	-USTI	<u>qui</u>	nast	North routine in spection
		,		be repainted	١.	,	7	71.4			-	- A					J		,
10.2	\	/		Wall' tha	1 1	201	been_	Filled	next	to 20	1000	ti	doe	must also b	ותיומרי שו	1PM			NON routine insection
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	\Box	Green							7 1										
Light Ye				1/1)21 1 2 2	1111	Re-	inspection quired:	☐Yes	_ <u>™</u> N₀ }										
_			Dark Yellow		1014		quii eu.		_ [
Striped	Red	<u>L</u>]	Red	Date of Inspecti	on:	If Y	es, Date:		}										
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