## FOOD PREMISES INSPECTION FORM

Name of P Operator: Address:		Cookie Crumb Bake	Pot	hesh	1	Licence #: 0209  Category: 7 Routine 7  Water Supply: 7 Private	9 Re-ins	pection	Туре:	Class 3 Class 4 Class 5		Inspection		Brunswick
Was No	<b>8   U</b>			H.O.	100 100		ten	40						
1.0 FOC	D		3.3			Holding Methods					1.00			
1,1		Approved Source	1000	-	+ + -		7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2			Walls (Construction and Maintenance)
of the long of the			3,4			Coaling Methods	7.1		1	Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and
1.2		Purchasing and Receiving	3.5			Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATER O		Maintenance)
1.3 FOO	7 27 27 27	Acceptable Containers and Labeling	3.6		1/	Handling Methods	7.3		† <del> </del>	Mechanical Dishwashing	113	3		ND WASTE DISPOSAL
2.0 FOU	D STORAGE		4.0	FOOD	DISPLAY AN		7.4		1	Manual Dishwashing	11.2			Water (Quality and Quantity)
2.2	+5	Storage of Potentially Hazardous Foods	4.1		1	Display Methods	7,5		i	Eating Utensils and Dishes	11.3		<del>-</del>	Sewage Disposal Solid Waste Handling
2.3	<del>                                      </del>	Frozen Storage	4.2			Advance Preparation	8.0	CLEAN	ING AND SA	NITIZING	12.0	LIGHTING	AND VE	Solid Waste Handling
3 3 3 3 3 3		Refrigerated Storage (Temperature)	5,0	RECO	RD KEEPING	AND RECALLS	8.1		1	Cleaning and Sanitizing	12.1			Lighting
2,4		Refrigerated Storage (Methods)	5.1	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	1 1	Record Keeping	8.2			Detergents and Chemical Use and		<del></del>	/_	
2.5		Refrigerated Storage (Space)	5.2		<del>                                     </del>	Recall of Food	2 2 2 2 2 2 2			Storage	12.2	1		Ventilation
2.6		Dry Storage	6.0	PERSO	NNEI	Recall of Food	9.0	SANIT	ARY FABILITI		13.0	GENERAL	18 1 may 18 18 18 18 18 18 18 18 18 18 18 18 18	A Land of the Land
ر 2.7		Storage of Food for Staff	6.1			Demonstrating Knowledge	9.1			Washroom(s)	13.1	Z		Licence
3.0 FOO	D PREPARATIO	N AND HANDLING	6.2	_		Employee Health	9.2 10.0			Hand Washing Station(s)	13.2			Rodent and Insect Control
3.1		Thawing Methods	6.3			Personal Hygiene Practices	10.1	PLOUR	S, WALLS AF	4D CEILINGS	13.3			Other Infractions/Hazards
3.2		Cooking Methods		4	<del> </del>					Floors (Construction and Maintenance)  MI – Minor Infraction; MA – Major Infraction	A A D DAY			
														See Str Gerroction
Light Yello		k Yellow Jan S//	r:	Red	inspection quired: es, Date:	□Yes ☑No								,