FOOD PREMISES INSPECTION FORM																		
VIRIL COALING														4				
Nam	e of Pre	mises	1 <u>Y</u> .	KJ L	1. (UK11)	0				Licence #: 0 -0000 Type: Class 3 Class 4 Class 5								2
Oper	ator:	k							-	Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection							on	New Nouveau
Addr	ess:	104 ST. GEDRIF SKRET							12.00	Water Supply: Private Municipal								Brunswick
			<u> </u>	A	Jonton	200			5.9			moipai						
140.00	1		1			Item	1	1 1			literes		1		1 10.	1	1	
Item No.	N.O.	S	U			Item No.	N.O.	S	U		Item No.	N.O.	S U		No.	N.O.	S U	
1.0	FOOD					3.3	-	56.	Holdi	ng Methods	7.0	FOOD	EQUIPMEN	T AND UTENSILS	10.2		/	Walls (Construction and Maintenance)
1.1		/		Approved S	Source	3.4	-		Cooli	ng Methods	7.1		-	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		/	Ceilings (Constructions and Maintenance)
1.2	-	C. Ster	1	Purchasing	g and Receiving	3.5	-		Re-he	eating Methods	7.2		-	Food Contact Surfaces	11.0	WATE	R SUPPLY AN	D WASTE DISPOSAL
1.3	C. Starter de	-		Acceptable	e Containers and Labeling	3.6	1		Hand	ling Methods	7.3	/		Mechanical Dishwashing	11.1		-	Water (Quality and Quantity)
2.0	FOOD	STORA	GE			4.0	FOOD	DISPLAY	AND SERV	/ICE	7.4	1.	/	Manual Dishwashing	11.2		-	Sewage Disposal
2.1	Sec. 1	-	Storage of Potentially Hazardous Foods		4.1	-		Displa	ay Methods	7.5			Eating Utensils and Dishes	11.3			Solid Waste Handling	
2.2		-		Frozen Storage		4.2				nce Preparation	8.0	CLEAN	NING AND S		12.0	LIGHT	ING AND VEN	L
2.3		-		Refrigerated Storage (Temperature)		5.0	RECO		ING AND RI		8.1	- CLEFT		Cleaning and Sanitizing	12.1			Lighting
2.4					ed Storage (Methods)	5.1	The office of th			rd Keeping	8.2			Detergents and Chemical Use and	12.1		-	Ventilation
		-					-	-				0.4.1.17		Storage		051151		Venuauon
2.5		/		Refrigerated Storage (Space)		5.2			Reca	ll of Food	9.0	SANII	ARY FACILI	1	13.0	GENE	RAL	
2.6		-		Dry Storag	and the second	6.0	PERS	JNNEL	Dam	and the second sec	9.1		-	Washroom(s)	13.1		-	Licence
2.7	-		Commences and the second second	THE OWNER AND ADDRESS OF	Food for Staff	6.1		-		onstrating Knowledge	9.2		L	Hand Washing Station(s)	13.2		-	Rodent and Insect Control
3.0	FOOD	OD PREPARATION AND HANDLING			6.2				oyee Health	10.0	FLOOI	RS, WALLS	AND CEILINGS	13.3		-	Other Infractions/Hazards	
3.1	-	Thawing Methods 6.3 Personal Hygiene Practices 10.1 Floors (Construction and Maintenance)																
3.2 Cooking Methods N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction																		
Iten	No	MI	MA	CR							Remarks							Date for Correction
(ten	110.	1944	MICA	UN				-	/	1			~	/		/		
2.3 X ENSURE TEMPERATURE 1095 FOR REFRIGERATORS IS PRESENT AND CHECKAT H														CHECK AT THE				
~	2.3 X ENSURE TEMPERATURE OGS FOR REFRIGERATORS is present AND CHECKAT A UP TO DATE. 9.1 X PAPER TOUSE in WAShroom Downstairs to be MAINTAINED in the ROUTINE.													NEXT				
0	1	UP TO DATE.											112X / 1.					
9	/	X DADER HOUSE IN WAShEDOM BOUNSHOITS to be MAINTAINED IN LA										+100	ROLLANEL					
	/	NEOSTER														1 100	INS OFPATO	
the start			-		PIPERDE	K.				2		+	1999 - 1999 -		1.1.1			marchan
				12		- 1 (- <sup>1</sup> - 2	4		52								-31	
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	1	Gre	een			1.1		- Income	41.0.00	11								
<b>—</b>					monll	0.	B	e-inspec equired:	tion	Yes No								
	Light Yellow Dark Yellow 1/1/VK 1/61 KOVB Required.																	
Str	iped Re	d [	Red	_	Date of Inspecti	ion:	lf	Yes, Dat	e:									