FOOD PREMISES INSPECTION FORM												
Sunday Thus Helparet 1 Acres 1 100												
Name of Pro	emises: 🖳	Wood Starte	W X	100	Licence #:	ムル		Гуре: 🗌	Class 3 Class 4 Class 5			
Operator:			1 24 1 7 -		Category: Routing	Re-ins	pection	☐ New	Licence Complaint CD Fo	allow-up	Inspection	New Nouveau
Address:		186)AL	100 1	INCR	Water Supply: Private		unicipal			mon up	opocaon	Brunswick
		O MARTIK	. A /(2)	Ott 180 / C			arncipai					DI GIIS WICK
		24 110WJ1P3		STATE STATE SECURITIES AND A MESSAGE AND A STATE OF STATE		and the second s	o - o a consessa de la consessa de l	6 - Africa de deserva de la companya de la				
		distribution of the large section in		0.00	e amenda konferensiya kapang kapang ke				The September of Control of September 1999			
1.0 FOOD			3.3		Holding Methods	7.0	EOOD	ECHIPMENT	AND UTENSILS	10.2		Walla (Ossats all and a second
1.1	1//	Approved Source	3,4					. /	Food Equipment (Design, Construction.			Walls (Construction and Maintenance) Ceilings (Constructions and
	1//				Cooling Methods	7.1		V	Installation and Maintenance)	10.3		Maintenance)
1.2	14/	Purchasing and Receiving Acceptable Containers and Labeling	3.5		Re-heating Methods	7.2			Food Contact Surfaces	11.0		AND WASTE DISPOSAL
	STORAGE	Acceptable Containers and Labeling	1.0260.00000000	FOOD DISPLAY AND	Handling Methods	7.3 7.4	- L		Mechanical Dishwashing	11.1		Water (Quality and Quantity)
2.1	1,4	Storage of Potentially Hazardous Foods		1///	Display Methods	7.5		V/	Manual Dishwashing Eating Utensils and Dishes	11.2		Sewage Disposal
2.2		Frozen Storage	4.2		Advance Preparation	8.0	CLEA	ING AND SA		11.3	LIGHTING AND V	Solid Waste Handling
2.3		Refrigerated Storage (Temperature)	5.0	RECORD KEEPING		8.1			Cleaning and Sanitizing	12.1	USA ING AND	Lighting
2.4	. /	Refrigerated Storage (Methods)	5.1		Record Keeping	8.2			Detergents and Chemical Use and	COURS VAN V		
2.5	V ,	Refrigerated Storage (Space)				4-6-11-5-2-1-3-2-			Storage	12.2	0	Ventilation
2.6	+1//	Dry Storage	5.2 6.0	PERSONNEL	Recall of Food	9.0	SANIT	ARY FACILIT		13.0	GENERAL	
27 .1		Storage of Food for Staff	6.1	1/ I	Demonstrating Knowledge	9.1 9.2	ļ		Washroom(s)	13.1		Licence
	PREPARATIO	IN AND HANDLING	6.2		Employee Health	10.0	El OOF	WALLS A	Hand Washing Station(s) ND CEILINGS	13.2 13.3		Rodent and Insect Control
3.1		Thawing Methods	6.3		Personal Hygiene Practices	10.1		1	Floors (Construction and Maintenance)	10.0		Other Infractions/Hazards
3.2 Cooking Methods N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; CR – Critical Infraction												
and the							(cilibration systems					
			<u></u>						and the second second			in entered
		There i	West	eno	Mublic HER IX	1 V	11/2	Sinn	5 observed 7	<i>1</i> h	160	
		10 - 201	100.		, stopped to be compared to		1 V U	- 111 	S SON VED 10		JIV	
	-	1. Span	VOFE !				 -					
	<u> </u>											
											··· <u>·</u>	
												
	 											
							·					
	<u> </u>											
					ţ.	-	-				·····	
					<u> </u>							<u>·</u>
Green Q A Re-inspection Q												
Light Yello		rk Yellow 280 h 4	7 20 K	Re-inspection Required:	∐Yes ÜNo							
Striped Re			tion:	L. If You Date:	H							
outped Ke	ru Linke	Date of insper	aon,	If Yes, Date:	<u>_</u>							<u> </u>
					•							