FOOD PREMISES INSPECTION FORM								
Name of Promises:	ELMHURST O	AT PAROC		01289	1			_
	THE PROPERTY OF	D DOOR,	Licence #:	100	Type: Class 3 Class 4 Class 5			
Operator								
Address:65	GHNONE KOYTY		Water Supply: Privat	- T	s control of the second	ow up mope	olon	Brunswick
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No. N.O. S U		No. N.O.	s U	Item No.	N.O. S U	Item N.C). S U	Zana da
1.0 FOOD		3.3	Holding Methods		FOOD EQUIPMENT AND UTENSILS	No.	1/	
1.1	Approved Source	3.4		-	Food Equipment (Design, Construction,	10.2		Walls (Construction and Maintenance)
			Cooling Methods	7.1	Installation and Maintenance)	10.3		Ceilings (Constructions and Maintenance)
	Purchasing and Receiving Acceptable Containers and Labeling	3.5	Re-heating Methods	7.2	Food Contact Surfaces	11.0 WA	TER SUPPLY AN	D WASTE DISPOSAL
2.0 FOOD STORAGE	Acceptable Containers and Labeling	3.6	Handling Methods	7.3		11.1		Water (Quality and Quantity)
	Storage of Potentially Hazardous Foods		PLAY AND SERVICE	7.4	Manual Dishwashing	11.2	1	Sewage Disposal
	rozen Storage	4.1	Display Methods	7.5	Eating Utensils and Dishes	11.3	7	Solid Waste Handling
	Refrigerated Storage (Temperature)		Advance Preparation KEEPING AND RECALLS				HTING AND VEN	
			REEFING AND RECALLS	8.1	Cleaning and Sanitizing	12.1	V	Lighting
	Refrigerated Storage (Methods)	5.1	Record Keeping	8.2	Detergents and Chemical Use and Storage	12.2	1	Ventilation
	Refrigerated Storage (Space)	5.2	Recall of Food	9.0		13.0 GEN	IERAL	
	Dry Storage	6.0 PERSONN	St.	9.1		13.1		Licence
	Storage of Food for Staff	6.1	Demonstrating Knowledge	9.2	Hand Washing Station(s)	13.2	1	Rodent and Insect Control
3.0 FOOD PREPARATION A		6.2	Employee Health	10.0	FLOORS, WALLS AND CEILINGS	13.3		Other Infractions/Hazards
3.	hawing 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								
Item No. MI MA CR /								
			P 6 1	temarks				Date for Correction
	There in	ere n	so NUDIAK Heal	th	Intractions observed	2/11	ring	
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Green O. M. Company Re-inspection D. Re-inspection								
Light Yellow Dark Yellow As Mary 26) Required: Yes Tho								
Striped Red Date of Inspection: If Yes, Date:								
and of moposition 1 if Tes, Date.								