## **FOOD PREMISES INSPECTION FORM**

Old Mill	Flea Market.
June 1	Pla Market.  1-19/16  New SNouveaus
ass 5	A
CD Follow-up Inspection	New S Nouveau

Nam	e of Pre	mises:	Shangrilla Take	Ou	t			Licence #: 0(-0	208		Гуре:		Class 3 ☑ Class 4 ☐ Class 5	1	Sun	e l'	7-	19/16
	rator:	Sha	ngrilla Mobile ( Mill Flea Marker ack Mobile Unit)	TM	D	105	)	Category: ☑ Routine Water Supply: ☐ Privat	☐ Re-ins				Licence Complaint CD Fo	ollow-up	Inspection	on		Brunswick
Item No.	N.O.	s U		Item No.	N.O.	s	U		Item No.	N.O.	s	U		Item No.	N.O.	S	U	
1.0	FOOD			3.3		NAP	/	Holding Methods	7.0	FOOD	EQUIP	MENT	AND UTENSILS	10.2		~	savi	Walls (Construction and Maintenance)
1.1			Approved Source	3.4	V		9/0	Cooling Methods	7.1				Food Equipment (Design, Construction, Installation and Maintenance)	10.3				Ceilings (Constructions and Maintenance)
1.2			Purchasing and Receiving	3.5	V	Marie L	/	Re-heating Methods	7.2	2474		14.3	Food Contact Surfaces	11.0	WATE	RSUPP	LY A	ND WASTE DISPOSAL
1.3			Acceptable Containers and Labeling	3.6		V		Handling Methods	7.3	V	-	9	Mechanical Dishwashing	11.1	45	~		Water (Quality and Quantity)
2.0	FOOD	STORAGE	<b>《大学》的</b> 为这种人的一种之类的	4.0	FOOD	DISPL	AY,AN	D SERVICE	7.4	V		1	Manual Dishwashing	11.2			-	Sewage Disposal
2.1		1	Storage of Potentially Hazardous Foods	4.1	7-57	~	1	Display Methods	7.5	Noon			Eating Utensils and Dishes	11.3		V	1	Solid Waste Handling
2.2	1000	1	Frozen Storage	4.2		V		Advance Preparation	8.0	CLEAN	NING A	ND SA	NITIZING	12.0	LIGHT	ING AN	D VE	NTILATION
2.3			Refrigerated Storage (Temperature)	5.0	RECO	RD KEI	EPING	AND RECALLS	8.1		/	1	Cleaning and Sanitizing	12.1		V		Lighting
2.4		\ \ \ \ \ \ \	Refrigerated Storage (Methods)	5.1	N	A	_	Record Keeping	8.2		~		Detergents and Chemical Use and Storage	12.2		~		Ventilation
2.5			Refrigerated Storage (Space)	5.2	-	100	T. K	Recall of Food	9.0	SANIT	ARY F	ACILIT	IES	13.0	GENE	RAL		
2.6	The State of		Dry Storage	6.0	PERS	ONNEL	/		9.1		/		Washroom(s)	13.1		/		Licence
2.7			Storage of Food for Staff	6.1		V	1	Demonstrating Knowledge	9.2		/		Hand Washing Station(s)	13.2	4	/	1	Rodent and Insect Control
3.0	FOOD	PREPARAT	TION AND HANDLING	6.2	Mary 1	V	1	Employee Health	10.0	FLOOR	RS, WA	LLSA	ND CEILINGS	13.3		~		Other Infractions/Hazards
3.1		/	Thawing Methods	6.3		V		Personal Hygiene Practices	10.1		~		Floors (Construction and Maintenance)	P. P	Takes I	18		
3.2			Cooking Methods					N.O Not Observed; S	- Satisfacto	ry; U - U	Insatis	factory	; MI – Minor Infraction; MA – Major Infrac	tion; CR -	- Critical	Infract	ion	

Item No.	MI	MA	CR	Remarks	Date for Correction
2.4	X			When foods are opened they must be placed in containers with fight fitting lids or bags must be kept closed when not in use. Some bags were open during inspection. Temperatures you cold holding units must be recorded at last trice daily and all hot holding units must be recorded every 4 hours.	immediately
				or bass must be kept closed when not in use. Some bass were open duling inspection.	8
3.3	X		70.7%	Temperatures were not bogged. Temperatures you cold holding units must be recorded	immediately
				at last trice daily and all hot holding units must be recorded every 4 hours.	δ
			5,2457		
		21.91			
		100			
			- 9		
			200		
	Gree		ellow	June 17, 2016 am Re-inspection Pres No	

White - Office			

Red

Date of Inspection:

If Yes, Date:

Striped Red