## FOOD PREMISES INSPECTION FORM

| Name of Premises: Operator: Address: |                              | Ryan Deffys C                            |                             |               | (0)<br>81 NB               | Licence #:  Category:  Water Supply: |                         |      | T<br>pection | уре:      | Class 3  |         | Inspection           | Brunswick                            |
|--------------------------------------|------------------------------|--|-----------------------------|---------------|----------------------------|--------------------------------------|-------------------------|------|--------------|-----------|--|---------|----------------------|--------------------------------------|
|                                      | an a v                       |  |                             |               |                            |                                      |                         |      |              |           |  |         |                      |                                      |
| 1.0                                  | FOOD                         |  |                             | 3.3           |                            | Holding Mathods                      |                         |      |              |           | Acceptance of the second secon | 100     |                      |                                      |
| 1.1                                  |                              | A  |                             |               |                            | Holding Methods                      |                         | 7.0  | FOOD         | EQUIPMEN  | AND UTENSILS   | 10.2    |                      | Walls (Construction and Maintenance) |
|                                      |                              | Approved Source                          | <u> </u>                    | 3.4           |                            | Cooling Methods                      |                         | 7,1  |              |           | Food Equipment (Design, Construction,<br>Installation and Maintenance)   | 10.3    |                      | Ceilings (Constructions and          |
| 12                                   |                              | Purchasing and Rece                      |                             | 3.5           |                            | Re-heating Methods                   |                         | 7.2  |              |           | Food Contact Surfaces  | 11.0    | WATER SUPPLY A       | Maintenance) ND WASTE DISPOSAL       |
| 1.3                                  | FOOD STORAGE                 | Acceptable Container                     | rs and Labeling             | 3,6           |                            | Handling Methods                     |                         | 7.3  |              |           | Mechanical Dishwashing   | 11.1    | †                    | Water (Quality and Quantity)         |
| 2.1                                  | FOOD STORAGE                 |  |                             | ALC: 1000 100 | FOOD DISPLAY AND           |                                      | and the second second   | 7.4  |              |           | Manual Dishwashing   | 11.2    |                      | Sewage Disposal                      |
| 2.2                                  | _                            | Storage of Potentially<br>Frozen Storage | / Hazardous Foods           | 4.1           |                            | Display Methods                      |                         | 7.5  |              |           | Eating Utensils and Dishes   | 11.3    |                      | Solid Waste Handling                 |
| 2.3                                  |                              | Refrigerated Storage                     | (Tomporeture)               | 4.2<br>5.0    |                            | Advance Preparation                  |                         | 8.0  | CLEAN        | ING AND S | ANITIZING  | 12.0    | LIGHTING AND VE      | NTILATION                            |
| 77.77                                |                              |  |                             |               | RECORD KEEPING A           | NU RECALLS                           |                         | 8.1  |              |           | Cleaning and Sanitizing  | 12.1    |                      | Lighting                             |
| 2.4                                  |                              | Refrigerated Storage                     | (Methods)                   | 5.1           |                            | Record Keeping                       |                         | 8.2  |              |           | Detergents and Chemical Use and Storage  | 12.2    |                      | Ventilation                          |
| 2.5                                  |                              | Refrigerated Storage                     | efrigerated Storage (Space) |               | Recall of Food             |                                      |                         | 9,0  | SANITA       | RY FACILI |  | 13.0    | GENERAL              |                                      |
| 2.6                                  |                              | Dry Storage                              |                             | 6.0           | PERSONNEL                  |                                      | and high the sum of the | 9.1  |              | l         | Washroom(s)  | 13.1    | GENERAL              | 1:                                   |
| 2.7                                  |                              | Storage of Food for S                    | itaff                       | 6.1           |                            | Demonstrating Knowled                | lge                     | 9.2  |              |           | Hand Washing Station(s)  | 13.2    |                      | Licence  Rodent and Insect Control   |
|                                      | FOOD PREPARAT                | TION AND HANDLING                        |                             | 6.2           |                            | Employee Health                      |                         | 10.0 | FLOOR        | S, WALLS  | IND CEILINGS   | 13.3    |                      | Other Infractions/Hazards            |
| 3.1                                  |                              | Thawing Methods Cooking Methods          |                             | 6.3           |                            | Personal Hygiene Pract               |                         | 10.1 | 200          |           | Floors (Construction and Maintenance) y; MI - Minor Infraction; MA - Major Infrac  | Standa. | <del>-  -  -  </del> | Other intractions/Hazards            |
|                                      |                              |  |                             | V             | ledutum                    | 7.3 /s                               | correct                 | 24A  |              |           |  |         |                      | Chemical Connections                 |
|                                      |                              |  |                             |               |                            |                                      |                         |      |              |           |  |         |                      |                                      |
|                                      |                              |  |                             |               |                            |                                      |                         |      |              |           |  |         |                      |                                      |
|                                      |                              |  |                             |               |                            |                                      |                         |      |              |           |  |         |                      |                                      |
|                                      | Green Yellow Ded Red Red Red |  | Date of Inspection          | on:           | Re-inspection<br>Required: | ☐Yes ☑No                             |                         |      |              |           |  |         |                      |                                      |