OOD I KLIMIOLO MOI LO MOIA I OK	FOOD	PREMISES	INSPECTION	FORM
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Nam Oper Addi		mises:	K- BRI EX	TLANTIC MOTE DUD ROAD RRY MILLS	56	Z VA	RIET	Licence #: O/ OZ Category: Routine Water Supply: Private	2/2/ Re-ins	pection	ype:	Class 4 Class 5		Inspection	on	Brunswick
Item No.	N.O.	S	U		Item No.	N.O.	s l		Item No.	N.O.	S	U	Item No.	N.O.	s l	
1.0	FOOD			NAMES OF THE PERSON OF THE PER	3.3			Holding Methods	7.0	FOOD	EQUIPM	ENT AND UTENSILS	10.2		/	Walls (Construction and Maintenance)
1.1		-	A	pproved Source	3.4	-		Cooling Methods	7.1		-	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		-	Ceilings (Constructions and Maintenance)
1.2	-		P	urchasing and Receiving	3.5	-	146 14	Re-heating Methods	7.2		/	Food Contact Surfaces	11.0	WATER	SUPPLY	AND WASTE DISPOSAL
1.3	1375		A	cceptable Containers and Labeling	3.6	/		Handling Methods	7.3	-	5.6	Mechanical Dishwashing	11.1	- 1/a/f		Water (Quality and Quantity)
2.0	FOOD	STORAG	E		4.0	FOOD	DISPLAY A	AND SERVICE	7.4	/	(A)	Manual Dishwashing	11.2			Sewage Disposal
2.1	M	-	S	torage of Potentially Hazardous Foods	4.1		/	Display Methods	7.5	100	-	Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2		-	F	rozen Storage	4.2	/		Advance Preparation	8.0	CLEAN	IING AN	D SANITIZING	12.0	LIGHTI	NG AND V	ENTILATION
2.3		_	F	Refrigerated Storage (Temperature)	5.0	RECO	RD KEEPIN	G AND RECALLS	8.1	-	3	Cleaning and Sanitizing	12.1		-	Lighting
2.4		-	R	Refrigerated Storage (Methods)	5.1	_		Record Keeping	8.2	-		Detergents and Chemical Use and Storage	12.2		-	Ventilation
2.5		-	F	Refrigerated Storage (Space)	5.2			Recall of Food	9.0	SANIT	ARY FA	CILITIES	13.0	GENER	RAL	
2.6		_		Ory Storage	6.0	PERSO	DNNEL		9.1	-	1000	Washroom(s)	13.1			Licence
2.7	/	100		torage of Food for Staff	6.1			Demonstrating Knowledge	9.2		-	Hand Washing Station(s)	13.2	2282	_	Rodent and Insect Control
3.0	FOOD	PREPAR	ATION	AND HANDLING	6.2			Employee Health	10.0	FLOOF	RS, WAL	LS AND CEILINGS	13.3		_	Other Infractions/Hazards
3.1		FR	T	hawing Methods	6.3	9.50		Personal Hygiene Practices	10.1		/	Floors (Construction and Maintenance) ctory; MI – Minor Infraction; MA – Major Infrac				
Iten	ı No.	MI	MA	CR				R	emarks							Date for Correction
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