Name of Premises:       Ale Pay Cafe Junion         Operator:       De Play Cafe Junion         Address:       Down and the pay Cafe Junion         Address:       Down and the pay Cafe Junion         Manufan       AUE    FOOD PREMISES INSPECTION FORM         Director:           Director:     Director:       Director:     Director:           Manufan     AUE                          FOOD PREMISES INSPECTION FORM    Licence #: Ol-035 41 Type: Class 3 Class 4  Class 5 Complaint © CD Follow-up Inspection  Brunder:																		
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	1.0 FOOD					125-125		and a si	Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS			10.2	0.00			Walls (Construction and Maintenance)
1.1				Approved Source	3.4				Cooling Methods	7.1	Food Equipment (Design, Construction, Installation and Maintenance)		10.3	1.7.1.	1.50		Ceilings (Constructions and Maintenance)	
1.2		25	2	Purchasing and Receiving	3.5	38		1	Re-heating Methods	7.2	Food Contact Surfaces		11.0	WATER SUPPLY AN			ND WASTE DISPOSAL	
1.3	S 11 565			Acceptable Containers and Labeling	3.6		12.13.1	1.1210	Handling Methods	7.3		Mechanical Dishwashing		11.1	18.0.30			Water (Quality and Quantity)
2.0 FOOD STORAGE					4.0	FOOD	FOOD DISPLAY AND SERVICE			7.4		1.4	Manual Dishwashing	11.2	Charles of	1	1	Sewage Disposal
2.1				Storage of Potentially Hazardous Foods	4.1	14. A 2		2-646	Display Methods	7.5			Eating Utensils and Dishes	11.3	1.4.3			Solid Waste Handling
2.2		-	1	Frozen Storage	4.2	160 2	17.14	Contraction of the second	Advance Preparation	8.0	CLEANING AND SANITIZING		12.0 LIGHTING AND VEN			ND VEN	ITILATION	
2.3	6	V		Refrigerated Storage (Temperature)	5.0	RECO	RD KEE	PING	AND RECALLS	8.1	1.18 72	1.1	Cleaning and Sanitizing	12.1	10 2.1			Lighting
2.4	1.11			Refrigerated Storage (Methods)	5.1				Record Keeping	8.2		1.78	Detergents and Chemical Use and Storage	12.2	12			Ventilation

9.0

9.1

9.2

10.0

SANITARY FACILITIES

FLOORS, WALLS AND CEILINGS

Washroom(s)

Hand Washing Station(s)

3.1			hawing M		6.3       Personal Hygiene Practices       10.1       Floors (Construction and Maintenance)       Image: Construction and Maintenance)         N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction									
3.2		C	ooking M	ethods										
Item No.	MI	MA	CR	_				Remarks	~	~			Date for Correction	
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A. 16	200					-X	1.2							
				7.				and the second sec				$\square$		
	Gree	an		0	n	De insusation	/	1						
Light Yello		Dark	Yellow	El 21	10	Re-inspection Required:	Yes No							
Striped Re		Red		Date of Inspec	tion:	If Yes, Date:		3						
				1				<u>-</u>						

2.5

2.6

2.7

3.0

5.2

6.0

6.1

6.2

PERSONNEL

Recall of Food

Employee Health

Demonstrating Knowledge

Refrigerated Storage (Space)

Storage of Food for Staff

Dry Storage

FOOD PREPARATION AND HANDLING

GENERAL

Licence

Rodent and Insect Control

Other Infractions/Hazards

13.0

13.1

13.2

13.3