FOOD PREMISES INSPECTION FORM

Name	e of Premises:	Mat	Match Factory			ant		02-02944			Class 3 Class 4 Class 5				Ā
Oper	ator:		Main St. tolk				category: [🗌 Routine 🔍 Re-i	spection	pection New Licence Complaint CD Fol				on	Brunswick
Addr	ess: 4E	54 Ma	SF. SEL	Han	oto	<u> </u>	Water Supply:	Private []	Aunicipa						Drunswick
item No.	N.O. S	U		Item No.	N.O.	s u	100 miles	Iten No.	N.O.	s u		Item No.	N.O.	SI	J
1.0	FOOD	1		3.3			Holding Methods	7.0	FOO	DEQUIPMENT	AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.1	>	Approved Source		3,4			Cooling Methods	7,1		>	Food Equipment (Design, Construction, Installation and Maintenance)	10.3	10.3		Ceilings (Constructions and Maintenance)
1.2	>	Purchasing and Receiving		3.5			Re-heating Methods	7.2			Food Contact Surfaces	11.0 WATER SUPPLY A		R SUPPLY	AND WASTE DISPOSAL
1.3			le Containers and Labeling	3.6			Handling Methods	7.3			Mechanical Dishwashing	11.1			✓ Water (Quality and Quantity)
2.0	FOOD STORAG			4.0	1	DISPLAY AN		7.4	4		Manual Dishwashing	11.2		>	Sewage Disposal
2.1		Storage of Potentially Hazardous Foods			\sim		Display Methods	7.5			Eating Utensils and Dishes	11.3	 	$\searrow \bot$	Solid Waste Handling
2.2		Frozen Storage Refrigerated Storage (Temperature)		4.2	5.0 RECORD KEEPING		Advance Preparation	8.0	CLE	NING AND SA	Y-10/10/10/10/10/10/10/10/10/10/10/10/10/1	12.0			The state of the s
2.3	 	Remgera	ted Storage (Temperature)	5.0	KECO	RD KEEPING	AND RECALLS	8.1	4	\nearrow	Cleaning and Sanitizing	12.1			Lighting
2.4			ited Storage (Methods)	5.1			Record Keeping	8.2			Detergents and Chemical Use and Storage	12.2		>	Ventilation
2.5		Refrigerated Storage (Space)		5.2			Recall of Food	9.0	SANI	TARY FACILITI	ES	13.0 GENERAL		RAL	
2.6		Dry Stora	-	6.0	PERSO	ONNEL		9.1			Washroom(s)	13.1	`		Licence
2.7			of Food for Staff	6.1		<u> </u>	Demonstrating Knowled				Hand Washing Station(s)	13.2		\sim	Rodent and Insect Control
3.0		RATION AND HA		6.2			Employee Health	10.0		ORS, WALLS A		13.3		\geq	Other Infractions/Hazards
3.1 3.2		Thawing Cooking I		6.3	l		Personal Hygiene Prac				Floors (Construction and Maintenance) ; MI – Minor Infraction; MA – Major Infrac		1		
2.	1 No. MI 5 ス 2 ×	MA CR	Rusty ra	رادع له وصب	in d 01	fr.	idge neco	Remarks 1 to be needs to	repl	- ced	Tracks in fridge	ης	cd to	bec	Date for Correction Leaned Immediately
9.	I X		Paper to	احد	dis	pensy	- 1 is rean	ind in	57-4	5t 120	selvoon				
11.	1 X		Proof of	wat	er !	samp	le is regli	ired.	_ , ,						
							- 0								4
					- American III										
						- mir									
								•							
Green Light Yellow Dark Yello							n Yes VNo								
		Dark Tellow	Date of Inspe			Yes, Date:		3							
Striped Red Red Date of Inspection: If Yes, Date:															