FOOD PREMISES INSPECTION FORM

Name of Premises: Cornhill Nursery										Licence #: <u>U2 −01133</u> Type: □ Class 3 ☑ Class 4 □ Class 5								
Oper Addr		2700 R+ 890, Cornhill								Category:							ion	Brunswick
item No.	N.O.	S	U			Item No.	N.O.	S	U		ltem No.		o. s u		item No.	N.O.	s	U
1.0	FOOD					3.3		V	Holding	Methods	7.0	FO	OD EQUIPMENT	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		\ <u></u>	Ceilings (Constructions and Maintenance)		
1.2				Purchasin	g and Receiving	3.5			Re-heat	ing Methods	7.2			Food Contact Surfaces	11.0	WATE	RSUPPLY	Y AND WASTE DISPOSAL
1.3		7		Acceptable	otable Containers and Labeling 3.6					g Methods	7.3		\sim	Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0	FOOD	STORAC	GE			4.0	FOOL	DISPLAY	AND SERVIC	E	7.4			Manual Dishwashing	11.2			Sewage Disposal
2.1	ļ	\downarrow			Potentially Hazardous Foods	4.1	~			Methods	7.5		>	Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2		Y	Frozen Storage		4.2				e Preparation	8.0	CLI	EANING AND SA		12.0	LIGH.	TING AND	VENTILATION	
2.3			~	Refrigerate	ed Storage (Temperature)	5.0	RECO	ORD KEEP	ING AND REC	ALLS	8.1			Cleaning and Sanitizing	12.1		1	Lighting
2.4		>			ed Storage (Methods)	5.1	<u></u>		Record		8.2			Detergents and Chemical Use and Storage	12.2			Ventilation
2.5	-		\		ed Storage (Space)	5.2	<u> </u>		Recall o	f Food	9.0	SA	NITARY FACILIT	······································	13.0	GENE	RAL	
2.6		<u> </u>		Dry Storag	<u> </u>	6.0	PERS	ONNEL	т		9.1			Washroom(s)	13.1		\searrow	Licence
2.7	-	7	3 4 T ()		Food for Staff	6.1	-	1		strating Knowledge	9.2		2000	Hand Washing Station(s)	13.2	 	~	Rodent and Insect Control
3.0	_	PREPAR	RATIO	I AND HAI		6.2	 	\rightarrow		ee Health	10.0		OORS, WALLS A		13.3	 		Other Infractions/Hazards
3.1	7	$\downarrow - \downarrow$		Thawing M Cooking M		6.3	1	\	Persona	Hygiene Practices	10.1		Unacticfactor	Floors (Construction and Maintenance) y; MI – Minor Infraction; MA – Major Infrac	-4' CD		I I - fun náin	
	ı No.	MI	MA								Remarks							Date for Correction
2.	3		×		Thermomet	er	in	pr	up ta	ble was	s not	w	orking	properly. Use	mo	1-		corrected
	2	×			stem ther	m	m	رنع	<u>L'in</u>	ntil a	new.	+ne	y mom	eter can be	rov	ide	ها	Immediately
2.					A new th	err	NOY	neto	4 15	regun	red.							1
2.	5	×	L		Fanslf108	rs	6	f u	<u> </u>	اهمت من	ur nee	والح	to b	c cleaned				Next inspection corrected
8.	1			×	Sanitizer	$i \circ$	b	باءي	ب س	00 00 20	m. T+	\sim	wat b	as 100 num				Concre ct-1
13.		× sanitizer in bucket was Dppm. It must be 100ppm. × Allifoods must be discarded after 5 days. Dressing was dat Aug 1/18 and must be discarded.								_ 1 _	<u>t</u>	cur red ca						
10.		-			Allatoods	m	15+	12	0126	araca !	w 14		arys.	Dressing was	s a	070	9	corneted
					Aug 1118	مه	<u>n d</u>	γ	ust	be dis	scarde	_d ·	· · · · · · · · · · · · · · · · · · ·					
		+																
										A WARRAN AND STATE OF								
Green Re-inspection Vac The																		
Lie	ht Yello	ow [Dar	k Yellow	Aug. 101	10	F	Required:	: □ Y€	es No								
			Red		Date of Inspect	1 		f Yes, Da	to:	÷								
	iped Re	tu [Kec		Date of inspect			i ies, Da	.c.				-					