FOOD PREMISES INSPECTION FORM

| Name c | remises: | DEE'S TAKE | OUT | _ | | Licence #: | 02- | 8296 | 9 1 | ype: | Class 3 X Class 4 | 5 | | | 5 ^ |
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| Operate | | | • | } | | Category: | Routine | ☐ Re-insr | nection | □ New | Licence Complaint CD I | -ollow-un | Inspectio | n | New 2 Nouveau |
| | | Buddy's lyne | | | | Water Supply: | | | | | Electrice Gomplaint Goot | Ollow up | порсско | • | Brunswick |
| Addres | <u> </u> | | | | | water Supply. | · A Private | e L Mu | nicipai | | | | | | D1 0115 11 1010 |
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| 1.0 | | <u> </u> | 3.3 | | | Holding Methods | | 7.0 | FOOD | QUIPMENT | 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 | | | Ceilings (Constructions and Maintenance) |
| 1.2 | Y - Y | Purchasing and Receiving | 3.5 | | | Re-heating Methods | | 7.2 | | V | Food Contact Surfaces | 11.0 | WATER | SUPPLY A | ID WASTE DISPOSAL |
| 1.3 | 1 | Acceptable Containers and Labeling | 3.6 | | | Handling Methods | | 7.3 | V | | Mechanical Dishwashing | 11.1 | | V | Water (Quality and Quantity) |
| 2.0 | STORAG | E | 4.0 | FOOD DISPLA | Y AND | SERVICE | | 7.4 | | | Manual Dishwashing | 11.2 | | 7 | Sewage Disposal |
| 2.1 | | Storage of Potentially Hazardous Foods | 4.1 | | | Display Methods | | 7.5 | | | Eating Utensile and Dishes VICO | | | | Solid Waste Handling |
| 2.2 | V | Frozen Storage | 4.2 | | | Advance Preparation | | 8.0 | CLEAN | ING AND SA | | 12.0 | LIGHTII | IG AND VEI | |
| 2.3 | | Refrigerated Storage (Temperature) | 5.0 | RECORD KEEP | PING A | AND RECALLS | | 8.1 | | / | Cleaning and Sanitizing | 12.1 | | <u> </u> | Lighting |
| 2.4 | | Refrigerated Storage (Methods) | 5.1 | | / | Record Keeping | | 8.2 | | | Detergents and Chemical Use and Storage | 12.2 | | | Ventilation |
| 2.5 | 1 | Refrigerated Storage (Space) | 5.2 | | <u> </u> | Recall of Food | | 9.0 | SANITA | RY FACILIT | | 13.0 | GENER | AL | |
| 2.6 | | Dry Storage | 6.0 | PERSONNEL | | | | 9.1 | 1 | | Washroom(s) | 13.1 | | / | Licence |
| 2.7 | | Storage of Food for Staff | 6.1 | | | Demonstrating Knowle | edge | 9.2 | | V | Hand Washing Station(s) | 13.2 | | V | Rodent and Insect Control |
| 3.0 | PREPAR | ATION AND HANDLING | 6.2 | | | Employee Health | | 10.0 | FLOOR | S, WALLS A | AND CEILINGS | 13.3 | | | Other Infractions/Hazards |
| 3.1 | | Thawing Methods | 6.3 | | | Personal Hygiene Pra | | 10.1 | | | Floors (Construction and Maintenance) | | | | |
| 3.2 | | Cooking Methods | | | | N.O. – N | lot Observed; S | Satisfactor | ry; U – U | nsatisfactor | y; MI – Minor Infraction; MA – Major Infra | ction; CR | – Critical I | nfraction | |
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| 44301 | H | MA 1 CR | | | | | | Remedit | | | | | | | (Date Be-Cerrocus) |
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| | | | 01. | Re-insper | ction | Yes No | · · | | | | | | | | 3 1 |
| Light X | Now [| Dark Yellow | -111 | T. Required | 1• | ~ | | | | | | | | | 1 |
| ☐ Stripe | Red | Red Date of Inspect | tion: l | lf Yes, Da | ate: | | | | | | | | | | |
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| 10/6·: | NATURE OF YORK OF THE PROPERTY | | | | | | | | | | 100 | | | | } |
| White – 🥨 | ا MOII⊃، بہد | Operator; Blue - Copy for Posting | | | | | | | | | | 03/2012 | | | |