					FOOD PREMISES	SINSPE	CTION FO	RM				
	121	THE SECOND QUISPANSIEM	0.1	10	22 * 27	100						-
Name of Pren	mises:	THE SECOND) (M	<u> </u>	Licence #:	60		🗌 Class 3 🛮 Class 4 🔲 Class 5				
Operator:			/		ategory: Routine	Re-insp	ection	ew Licence Complaint CD F	ollow-up I	nspection	Œ	RNew Nouveau
Address:		80 MILLEN	1UM	WELVE	Thwater Supply: Private	e Mur	nicipal					Brunswick
(Additional Control of the Additional Angle of The Control of The Contro		QUISPAMS15		101		J 171011	no par					
Item NO		0121/11/510							T			
No. N.O.	SU		No.	N.O. S U		No.	N.O. S		Item No.	N.O.	SU	
1.0 FOOD			3.3		Holding Methods	7.0	FOOD EQUIPMEN	NT AND UTENSILS	10.2	1	11	Walls (Construction and Maintenance)
1.1	11/	Approved Source	3.4	1/2	Cooling Methods	7.1	. //	Food Equipment (Design, Construction,	10.3	,		Ceilings (Constructions and
1.2	1/	Purchasing and Receiving	3.5	V	Re-heating Methods	7.2		Installation and Maintenance) Food Contact Surfaces	11.0	WATER	SHIDDI V AA	Maintenance) ID WASTE DISPOSAL
1.3		Acceptable Containers and Labeling	3.6	1/	Handling Methods	7.3	1/1	Mechanical Dishwashing	11.1		E/	Water (Quality and Quantity)
	STORAGE	The second secon		OOD/DISPLAY A		7.4	1	Manual Dishwashing	11.2			Sewage Disposal
2.1	1/2	Storage of Potentially Hazardous Foods	4.1	IV	Display Methods	7.5		Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2	1/	Frozen Storage	4.2		Advance Preparation		CLEANING AND		12.0	LIGHTIN	G AND VEN	
2.3	1	Refrigerated Storage (Temperature)	5.0 F	ECORD KEEPING		8.1	V	Cleaning and Sanitizing	12.1		1:/	Lighting
2.4	1/1	Refrigerated Storage (Methods)	5.1	.//	Record Keeping	8.2		Detergents and Chemical Use and	12.2		1/	Ventilation
	1/1							Storage	1			Ventuation
2.5	1	Refrigerated Storage (Space)	5.2	EDGONNEL	Recall of Food		SANITARY FACIL		13.0	GENERA		
2.7		Dry Storage Storage of Food for Staff	Alana wa ini wasan an	ERSONNEL	Demonstration Knowledge	9.1	V,	Washroom(s)	13.1	- 1		Licence
	REPARATIO	ON AND HANDLING	6.1		Demonstrating Knowledge Employee Health	9.2	FLOORS, WALKS	Hand Washing Station(s)	13.2			Rodent and Insect Control
3.1	The Profits	Thawing Methods	6.3		Personal Hygiene Practices	10.1	PLOORS, WAILS	Floors (Construction and Maintenance)	13.3	- 4		Other Infractions/Hazards
3.2	•	Cooking Methods	0.0			and the same of the same of	ı: II – IInsatisfactı	pry; MI – Minor Infraction; MA – Major Infrac	tion: CR -	Critical In	fraction	
			J		7.7. 7.0. 0.000, 0.0.	- Cullistacion y	, 0 0//04/10/40/10	ory, m - minor min action, ma - major min ac	uon, ort –	Of fill Car III	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	
Item No.	MI M	A CR				Remarks	,				1	Date for Correction
		March 1.	O-a-b	P	4/4 1100 1/2	110	- 1	000 100000		200	TIAN	
		There w	MAG	No	rom Health	EV T	W TO	ms observed m	1/1	Spec	100	
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	Green	W. Cant	2 ()	Re-inspection								,
Light Yellow		rk Yellow 16 Sano	2019	Re-inspection Required:	¹ □Yes ♠No							
		P	2019	Re-inspection Required: If Yes, Date:	¹ □Yes ♠No							