FOOD PREMISES INSPECTION FORM

Nam	e of Prem	ises:]	-ast	+ Fried C	hir	ىدى	<u> </u>	Licence #: O	2-03/11	-	Type: Class	3 Class 4 Class 5			
Name of Premises: Fast + Fried Chinese Operator: Address: Le Do main St. Sussey								Category:	Routine Re-ins	spect	tion 🔲 New Licen	ce Complaint CD Fo	ollow-up l	nspection	Brunswick
V44	.vec.	1000	n/ o:	mst Succ			_	Water Supply:	☐ Private ☐ Mu			_ · <u> </u>	•	·	Brunswick
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Item No.	N.O.	s u			Item No.	N.O.	S U		Item No.	N	i.o. s u		Item No.	N.O. S U	
1.0	FOOD				3.3			Holding Methods	7.0	FC	OOD EQUIPMENT AND	UTENSILS	10.2		Walls (Construction and Maintenance)
1.1			Approved	Source	3.4			Cooling Methods	7.1		Foo	od Equipment (Design, Construction, callation and Maintenance)	10.3		Ceilings (Constructions and Maintenance)
1.2	 	Purchasing and Receiving		3.5	 	 	Re-heating Methods	7.2	+		od Contact Surfaces	11.0	WATER SUPPLY	IND WASTE DISPOSAL	
1.3	1			e Containers and Labeling	3.6	†	 	Handling Methods	7.3	 		chanical Dishwashing	11.1	T	Water (Quality and Quantity)
2.0	FOOD S	OOD STORAGE			4.0	FOOD	DISPLAY AND	3	7.4	+		nual Dishwashing	11.2		Sewage Disposal
2.1			Storage of	Potentially Hazardous Foods	4.1	1	T	Display Methods	7.5	+-		ing Utensils and Dishes	11.3		Solid Waste Handling
2.2		Frozen Storage			4.2			Advance Preparation	8.0	CL	LEANING AND SANITIZ		12.0	LIGHTING AND VE	
2.3				ed Storage (Temperature)	5.0	RECO	RD KEEPING	AND RECALLS	8.1	1	Cle	aning and Sanitizing	12.1		Lighting
2.4				ed Storage (Methods)	5.1			Record Keeping	8.2		Det	rage	12.2		Ventilation
2.5		Refrigerated Storage (Space)			5.2			Recall of Food	9.0	SA	ANITARY FACILITIES		13.0	GENERAL	
2.6		Dry Storage			6.0	PERSO	ONNEL		9.1	1		shroom(s)	13.1		Licence
2.7	1	Storage of Food for Staff			6.1			Demonstrating Knowledg		+		nd Washing Station(s)	13.2		Rodent and Insect Control
3.0	FOOD P	FOOD PREPARATION AND HANDLING			6.2			Employee Health	10.0	FL	LOORS, WALLS AND C		13.3		Other Infractions/Hazards
3.1	1	Thawing Methods			6.3			Personal Hygiene Practic	ces 10.1		Flo	ors (Construction and Maintenance)			
3.2			Cooking M	ethods		4		N.O. – Not	Observed; S - Satisfacto	ory; L	U – Unsatisfactory; MI –	Minor Infraction; MA – Major Infrac	tion; CR -	- Critical Infraction	
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Item No. MI MA CR Remarks														Date for Correction	
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White - Office, Yellow - Operator, Blue - Copy for Posting