FOOD PREMISES INSPECTION FORM																				
Name of December.			7	Jan	Horton #2	73	1		1 : #.	Licence #: <u>04-00/62</u> Type: □ Class 3 ▼ Class 4 □ Class 5										
Name of Premises:							<u> </u>		*	,								🔑		
	-				_	_			Category:							ollow-up	Brunswick			
Addr	ess:	_4	<u>52</u>	MADOWASKA ROA					Water Sup	pply: 🗌 Private	U Mi	Municipal							Di ul iswici	K
						GIAND FAIR													Barrier Barrier	
Item	N.O.	s	u l	dadin rege		Item	N.O.	s l	SER OF SERVICE WATER OF SERVICE		item No.	N.O.	8	u	医乳头状 医基形 旅游 建建筑设置	Item No.	N.O.	8		a dekama lib
No.		Grant Contract				No.					-		Sec. 1 41 3			III 36, HOILSHANAUSTAN			Street, and the history of the state of the street of the	
1.0	FOOD	Г				3.3		6	Holding Methods		7.0	FOOD			AND UTENSILS Food Equipment (Design, Construction,	10.2		6	Walls (Construction and Maintena Ceilings (Constructions and	ince)
1.1		V	/	Approved :	Source	3.4		<u> </u>	Cooling Methods		7.1			×	Installation and Maintenance)	10.3		し	Maintenance)	
1.2		レ	F	Purchasing and Receiving 3.5 CRe-heating Methods		ods	7.2			×	Food Contact Surfaces	11.0	WATE	R SUPPL	LY AND WASTE DISPOSAL					
1.3			Acceptable Containers and Labeling			3.6		Handling Methods		7.3 7.4		س ا		Mechanical Dishwashing	11.1		4	Water (Quality and Quantity)		
2.0				<u> </u>			FOOD DISPLAY AN			The state of the s			0		Manual Dishwashing	11.2	4	10	Sewage Disposal	
2.1	- .,			Storage of Potentially Hazardous Foods Frozen Storage		4.1	······································		Display Methods		7.5 8.0			Eating Utensils and Dishes D SANITIZING		11.3			Solid Waste Handling	
2.3					ed Storage (Temperature)	5.0	 		Advance Preparation G AND RECALLS		8.1	CLEAR		D OM	Cleaning and Sanitizing	12.1	LIGHT	ING AND	Lighting	
	1	7					INCOO!								Detergents and Chemical Use and	-		1 -		
2.4	2.4		Retrigerated		ed Storage (Methods)	5.1			Record Keeping		8.2		<u>ر</u>		Storage	12.2		<u> </u>	Ventilation	
2.5		Refrigerated Storage (Space) Dry Storage		5.2			Recall of Food		9.0 9.1	SANITA	ARY FAC	CILITI		13.0	GENE			****		
	2.6			Ory Storag		6.0	PERSO						-		Washroom(s)	13.1	ļ	4	Licence	
2.7	F000	<u>レ</u>			Food for Staff	6.1		<u>د</u>	Demonstrating Kr		9.2	51.000	<u>レ</u>	10.4	Hand Washing Station(s)	13.2	-	4	Rodent and Insect Control	
3.0	FOOD	PREPAI		AND HAN		6.2	-	<u>د</u>	Employee Health Personal Hygiene		10.0 10.1	PLUUK	S, WAL	LS A	ND CEILINGS Floors (Construction and Maintenance)	13.3	V	+ +	Other Infractions/Hazards	
3.2	-			Thawing Methods Cooking Methods			1	<u>ا</u> ب				orv: U – Ui	nsatisfa	ctory	; MI – Minor Infraction; MA – Major Infrac	tion: CR	Critical	Infractio	ion	
	4			Jooning IV	iotriodo							,,			,	,				
İten	No.	MI	MA	CR							lemarks								Date for Correction	wil wirth
71		V	alle construction		111. 16+11. 8	1	12		1 -1.	1 12 2	_	. +	1.1	4.	ice & acc U.S.	FE	/ 1-		7-24.6	
1.1		X Worktable Front out recole to be cleaned At A Frequency that prevent Accomulation of Food reside Today											1001							
			Worktable Front out Needs to be Cleaned At A Preguency That present Account tion of pad Feelds Today -> And to clean Serms on sides and poors. X Several Cutting Boards needs to be changed Commot be properly Southyed to present cross contamination Concetal At insp. X Frost Build up in walk in Freezen unit/Door & Bood Boyes - Discuss with provening to be Serviced. /week Back Hood Duct need to be Cleaned.																	
7,2	۷	X Sevel Cutting Boards needs to be changed Commot be properly Santy ed to prevent cross contamination									for Correctal At INS	p.								
2.	Ž	×	X Frast Build 10			in walk in Frence will				4 + 1 pm 8	Bad A	200	- Di	ر درمکا	es with Marriage to be	e Se	11/1100	/	hunck	
12		×			Back H. A. D.	Du to be Classical				4, 1, 200, 2,		77 ()							1 to the total tot	
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	1	Gre	en				Pa	e-inspect	ion — —											
l —	ا ht Yello			rk Yellow 2019-06-25 Required:					on ☐Yes ☐	JNo					t.					
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Striped Red Date of Inspection: If Yes, Date:																				