				0			FO	OD F	PRE	MISES INSPECTION FO	RM							\mathcal{L}
Name of Premises: Cap Peli ESSO										Licence #: 0/-	-00.	299	3					Brunswick
Operator:										Type:	ass 3		Class	4 Class 5				DI CHIS WICH
Name of Premises: Cap Peli EGGO Operator: Address: 2252 ch Acadia Cap Peli No. N.O. S U									7	Category:			Re-ins		Other			C A N A D A
											-	Municipal						
		Cay	2	relu		1.				Water Supply: Pri	COLUMN CARLANGE CARLANGE CONTRACTOR CONTRACT	L	Munici	ipal —	116			
Item No.	N.O.	s t				No.	N.O.	S	U		No.	N.O.	SL	J	Item No.	N.O.	s	
1.0	FOOD					3.3			/	Holding Methods	7.0	FOOD	EQUIPME	ENT AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.1	104	1.0		Approved Soul	rce	3.4			/	Cooling Methods	7.1		X.	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		1	Ceilings (Constructions and Maintenance)
1.2	. /		-	Purchasing an	d Receiving	3.5		-		Re-heating Methods	7.2		1	Food Contact Surfaces	11.0	WATE	R SUPPLY /	AND WASTE DISPOSAL
1.3			_		ntainers and Labeling	3.6			1	Handling Methods	7.3	- 1	1	Mechanical Dishwashing	11.1		1/1	Water (Quality and Quantity)
2.0	FOOD	STORAGE			3	4.0	FOOD	DISPL	AY AN	ID SERVICE	7.4		1	Manual Dishwashing	11.2			Sewage Disposal
2.1	10.00		T	Storage of Pot	entially Hazardous Foods	4.1		1	1	Display Methods	7.5	- 7	1	Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2				Frozen Storage				-		Advance Preparation	8.0	CLEA	NING AND	SANITIZING	12.0	LIGHT	ING AND VI	ENTILATION
2.3		1	-		torage (Temperature)	4.2 5.0	RECO	RD KE	FPING	AND RECALLS	8.1			Cleaning and Sanitizing	12.1			Lighting
		1		1 . (4 11 11 11	torage (Methods)	5.1				Record Keeping	8.2		1	Detergents and Chemical Use and	12.2			Ventilation
2.4		1										0.1117		Storage		OFNE	DAI	Vertiliation
2.5			-	Refrigerated Storage (Space)		5.2				Recall of Food	9.0	SANII	ARY FACI		13.0	GENE	KAL	Licence
2.6		V/		Dry Storage		6.0	PERS	ONNE	_	T-	9.1		1	Washroom(s)	13.1		7	Rodent and Insect Control
2.7				Storage of Food for Staff		6.1		V	1	Demonstrating Knowledge	9.2	FLOO	50 11111	Hand Washing Station(s)	13.2			
3.0	FOOD	PREPARA	ATIOI	N AND HANDL		6.2	100000000000000000000000000000000000000	0		Employee Health	10.0	FLOO	RS, WALL	S AND CEILINGS	13.3			Other Infractions/Hazards
3.1		V	1969	Thawing Meth		6.3				Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)				P .
3.2				Cooking Metho		N.O	– Not Obs	served;	S - S	atisfactory; U – Unsatisfactory; MI – Mino	or Infractio	on; MA – I	Major Infra	action; CR – Critical Intraction				
Item N	0.	MI	M	A CR	Remarks													Date for Correction
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		Gre	en			0 0-	20		Re	inspection Yes No				•				
☐ Light Yellow ☐ Dark Yellow ☐ Required:									Red	quired:								
	riped Re			Red	Date	of Insp	ection:		If Y	es, Date:								
50			co. /		ator; Blue – Copy for Po									_	_	9		01/2019
	VVI	ine – OIII	uc, I	ellow - Oper	ator, blue – Copy for Po	Jauriy		_										01/2010

Food Premises Standard Operational Procedures

Version 6.0 January 2019 Replaces Version 5.1