## FOOD PREMISES INSPECTION FORM

Nam	e of Pre	mises:	N	lest s	ide's Restau	rout & Bar			Sale	_ Licence #:	01-02		387							Brunswick
	ator:	Me	TL	Side's	Restaurant &	Bay	V			Type:	Cla	Class 3		Class 4		Class 5				
Addr	ess:	70	13 1	Coverdo		evvier				Category:		Routine		Re-ir			Other			CANADA
									Water Supply:	Priv		Municipal		/		Ounor				
Item No.	N.O.	S	U	11000		Item No.	N.O.	S	U			Item No.			U		Item No.	N.O.	s	U
1.0	FOOL	)			3.3	Holding			olding Methods	7.0		FOOD EQUIPMENT AND UTENSILS			10.2			Walls (Construction and Maintenance)		
1.1			1200	Approved So	urce	3.4				ooling Methods		7.1				Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2				Purchasing a	nd Receiving	3.5		120	R	e-heating Methods		7.2		453	N. Be	Food Contact Surfaces	11.0	WATE	RSUPPLY	Y AND WASTE DISPOSAL
1.3				Acceptable C	containers and Labeling	3.6		0		andling Methods	4.	7.3	120 - 11	4		Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0	FOOL	STORA	GE	•		4.0	FOOD	DISPLA	Y AND SI	ERVICE		7.4				Manual Dishwashing	11.2		19 100 1	Sewage Disposal
2.1			250	Storage of Potentially Hazardous Foods			Display Methods				7.5		15.6	7- 6-1	Eating Utensils and Dishes	11.3			Solid Waste Handling	
2.2		0	Frozen Storage			4.2 <b>5.0</b>		Advance Preparation				8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION			
2.3			45 K 4	Refrigerated Storage (Temperature)			RECOF	RECORD KEEPING		G AND RECALLS		8.1	-			Cleaning and Sanitizing	12.1		13 6 1	Lighting
2.4					Storage (Methods)	5.1			-1978	ecord Keeping		8.2				Detergents and Chemical Use and Storage	12.2			Ventilation
2.5		Refrigerated Storage (Space)		5.2	0-000	Recall of Food PERSONNEL				9.0	SANITA	RYFA	CILITI	T	13.0	GENE	RAL	1		
2.6		Dry Storage Storage of Food for Staff		and for Oteff	6.0	PERSC	NNEL				9.1		9.75		Washroom(s)	13.1			Licence	
3.0	FOOI	DDEDA	PARATION AND HANDLING			6.1				emonstrating Knowledge		9.2	FLOOD	CANAL	10.41	Hand Washing Station(s)	13.2			Rodent and Insect Control
3.1	1001	PREFA	KAIIC	=			mployee Health ersonal Hygiene Practices		<b>10.0</b>	FLOOR	S, WAL	LLS AI	ND CEILINGS Floors (Construction and Maintenance)	13.3		3.00	Other Infractions/Hazards			
3.2					y; MI – Minor Infraction; MA – Major Infi			aior Inf	Fractio											
Item	No.	MI		AA CR	Remarks			,	Callon	ondanioración y (		mm deale	.,	ayor min	ruotio	in on chacarini action				Date for Correction
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White - Office; Yellow - Operator; Blue - Copy for Posting