FOOD PREMISES INSPECTION FORM														<b>F</b>								
Name of Premises: Define Austral Percon  Operator: Address: 353 Define Fee											Licence #:	02-02177								Brunswick		
Oper	ator:										Type:	Class	[2	☐ Class 5							<b>Brunswick</b>	
Address: 303 D R. Ray												Routi					Other				CANADA	
A A A A A A A A A A A A A A A A A A A												Private Municipal						Outer				
P											Water Supply:	Priva		, — <u>-</u>	J Mun	iicipal	·	<del></del>	<del>-,</del>	·	,	
41000	110		u	1.	2		No.	N.O.	8	U		ł	No.	N.O.	3	U		No.	N.O.	\$	U	
1.0	FOOD						33	+-=		+-	Holding Methods		7.0	FOOD	EQUIP	MENT	AND UTENSILS	10.2	_	1	1-	Walls (Construction and Maintenance)
1.1	/			Approv	proved Source		34	-			Cooling Methods		71				Food Equipment (Design, Construction, Installation and Maintenance)	10 3	_			Ceilings (Constructions and Maintenance)
1.2	-			Purchasing and Receiving		3.5		-		Re-heating Methods		12				Food Contact Surfaces	11.0	WATE	R SUP	PLY AN	ID WASTE DISPOSAL	
1.3			Acceptable Containers and Labeling			36			<u> </u>	Handling Methods		7 j	_	L	<u> </u>	Mechanical Dishwashing	11.1				Water (Quality and Quantity)	
2.0		D STORAGE			4.0	FOOD	DISPL	AY A	D SERVICE		74			L	Manual Dishwashing	11.2	1			Sewage Disposal		
2.1		$\perp$		Storage of Potentially Hazardous Foods			41	1-		ļ	Display Methods		.7.5		L		Eating Utensils and Dishes	11 3		<u> </u>	<u></u>	Solid Wasta Handling
2.2	1 =	1			ozen Storage			RECORD KEEPING AND RECAI			Advance Preparation	.0.0			LEANING AND SANITIZING			120		NG AN	ND VEN	ITILATION
2.3	+	+	_	Refrige	erated S	torage (Temperature)	5.0	RECO	RD KE	EPING	AND RECALLS		81		ļ	<del> </del>	Cleaning and Sanitizing	12 1	<u> </u>	<b>↓</b> —	+	Lighting
2.4		1			efrigerated Storage (Methods) efrigerated Storage (Space)		5 1 5 2	1/	1	-	Record Keeping  Recall of Food		8 2 9.0	SANITA	BVE	CI II	Detergents and Chemical Use and Storage	12 2	GENE	<u></u>		Ventilation
	1=	+				torage (Space)	6.0	DEDE	ONNE		Recail of Food		9.0 9 t	DANI17	K1 F2	CILI	Washroom(s)	13.0	GENE	T	Т	Licence
2.6	+ -	+ +		Dry St		od for Staff	6.1	PERO	ONNE		Demonstrating Knowledge		92		<del>                                     </del>	<del> </del>	Hand Washing Station(s)	13.2	-	┼	<b></b> -	Rodent and insect Control
3.0	FOOD	POEDAD					62	+	+	+	Employee Health		10 0	FLOOR	S. WA	LLSA	IND CEILINGS	13.3	<del>  _</del>	<del> </del>	<del> </del>	Other Infractions/Hazards
3.1	1.000	TREFFER	PREPARATION AND HANDLING Thawing Methods			63	+		+	Personal Hygiane Practices		10 1	1		T	Floors (Construction and Maintenance)	1	<del>                                     </del>	<del> </del>		Carol Infrascond Installato	
32	+-	1	+		ng Meth								1									
W-2-2-3				MA CR. Company														D	ete for Correction			
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Light Yellow Dark Yellow 25 Ams						19			inspection Yes Mo juired:	0												
Stringer Bord							of inspection:			lf V	If Yes Date:											

Food Premises Standard Operational Procedures

White - Office; Yellow - Operator; Blue - Copy for Posting

Version 6.0 January 2019 Replaces Version 5.1

01/2019