Name Operat	of Prem	ises:	real	ine fal a	pul	ew		Туре:	<i>O I</i> Clas	s 3		Class 4	Class 5					Brunswick C A N A D A
Addre	ss: 🚅	0.03	mar	5/- /	exx	en	<i>ع</i> ر	Category: Water Supply:	☑ Rout		_	Re-inspec		. Othe	r			•
Rem	N.O.	s U			Item	N.O.	s U	water suppry.	[LJPIV	Nem	N.O.	_imunicipai ∫s ∫u		fte	m	N.O.	s l	
No.		, i ,	1		No.			1.12		No.		1 1	AND AUTOMO	10.	•		سل .	Walls (Construction and Maintenance)
1.0	FOOD		99 G (8)		3.3	- C-		Holding Methods		7.0	rugu	EGOILMEN	AND UTENSILS Food Equipment (Design, Constru	.atlan				Ceilings (Constructions and
1.1		1	Approved	1 Source	3.4	-		Cooling Methods		7.1			Installation and Maintenance)	10.001, 10.	65335-2	.].		Maintenance)
1.2		1	Purchasi	ng and Receiving	3.5	C		Re-heating Methods		7.2		V	Food Contact Surfaces	11	0	WATERS	SUPPLY A	ND WASTE DISPOSAL
1.3			Acceptab	le Containers and Labeling	3.6	سے ا	ł	Handling Methods		7.3	V		Mechanical Dishwashing	11			4	Water (Quality and Quantity)
2.0	FOOD S	TORAGE			4.0	FOOD	DISPLAY AN	ID SERVICE		7.4		0	Manual Dishwashing	11				Sewage Disposal
2.1		0	Storage of	of Potentially Hazardous Foods	4.1	سمه ا		Display Methods		7.5			Eating Utensils and Dishes	11				Solid Waste Handling
2.2		2	Frozen S		4.2	<i>ب</i>		Advance Preparation		8.0	CLEA	ING AND SA		12		LIGHTIN	G AND VE	NTLATION
2.3			Refrigera	ted Storage (Temperature)	5.0	RECO	RD KEEPING	AND RECALLS		8.1		-	Cleaning and Sanitizing	. 12	1			Lighting
2.4			Refrigera	ited Storage (Methods)	5.1			Record Keeping		8.2			Detergents and Chemical Use an Storage	d 12	2			Ventilation
2.5		<u>.</u>	Refrigera	ited Storage (Space)	5.2			Recall of Food		9.0	SANIT	ARY FACILIT	TES	13	0	GENERA	uL .	
2.6		٠	Dry Stora	ige	6.0	PERSO	ONNEL			9.1		U.	Washroom(s)	13			4	Licence
2.7			Storage (of Food for Staff	6,1		2	Demonstrating Knowledge		9.2			Hand Washing Station(s)	13	200000000000000000000000000000000000000		<u>_</u> _	Rodent and Insect Control
3.0	FOOD	REPARAT	ION AND HA	INDLING	6,2			Employee Health		10.0	FLOOR	RS, WALLS A	ND CEILINGS	13	.3			Other Infractions/Hazards
3.1				Methods	6.3		-	Personal Hygiene Practices		10.1			Floors (Construction and Mainten	ance)	200			
3.2			Cooking		N.O	Not Obse	erved; S – Sa	ntisfactory; U – Unsatisfactory; I	MI – Minor I	Infraction	3; MA – N	lajor Infractio	on; CR – Critical Infraction					
Item N	0.	MI	MA CI	Remarks . 4			_	11 - A.	<i>.</i> ^									Date for Correction
3	. [Soules	20	CO	ncen	balion 1	Spla	w	- 6	200	Ban.					covered -
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Lia	ht Yello	w	Da	rk Yellow	119		7 Rec	uired: Yes C	₹440									
	iped Re		Re		e of Insp	ction:	if Y	es, Date:	-	÷								
	-hoant			Operator: Blue Copy for F	<u>· y</u>													01/2019

FOOD PREMISES INSPECTION FORM