FOOD PREMISES INSPECTION FORM

Name of P	Name of Premises: Just for Kidz Development							Licence #: 02-02/46 Type: 🗌 Class 3 🖄 Class 4 🗎 Class 5									$\tilde{\mathcal{L}}$
Operator:	SHIMING TWO						Category: X Routine Re-inspection New Licence Complaint CD Follow-up Inspection										Brunswick
Address:	[[]	D	ter 5t. St. St.			_ Water Supply: ☐ Private ☑ Municipal										Brunswick	
Augress:	_17		FIEN OIL OIL OIL		<u>, </u>		water Supply:	☐ Private	[_X[MU]	nicipai	•						
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		e e			V		10 LU 30 12 F		No.		m mar	Augusteurus		10.2			Walts (Construction and Maintenance)
	$\overline{}$	<u> </u>	7.72				Holding Methods	·	(,02	SEUUUE	THEAT	AND UTENSILS Food Equipment (Design,			— - -	$\overline{\cdot }$	Ceilings (Constructions and
			Approved Source	11	7		Cooling Methods		* 5 0	i 1.	\sim	Installation and Maintenan	ice)	10.3		<u> </u>	Maintenance)
12	7	ĺ	Purchasing and Receiving	162	7		Re-heating Methods		12	Ī	V	Food Contact Surfaces		11.0	WATER	LUPPLY A	O WASTE DISPOSAL
100	7		Acceptable Containers and Labeling	30			Handling Methods		73		ত	Mechanical Dishwashing		11.0		<u>~</u>	Water (Quality and Quantity)
2.0 FO)D STORA	GE 💮			FOOD	CISPLAY AND	SERVICE		74	2		Manual Dishwashing		11.2	\	V	Sewage Disposal
##	7		Storage of Potentially Hazardous Foods	4.1	V		Display Methods		475%	<u> </u>	\vee \downarrow _	Eating Utensils and Dishe		na l	100220134V	V	Splid Waste Handling
	___		Frozen Storage	4.2	\ <u></u>		Advance Preparation		8.0	CLEAN		NITZING			FIGHTIN	C I	NTILATION
2332	1/2		Refrigerated Storage (Temperature)	A WALL SHAPES	RECOF	id keeping.	and recalls	A	8.1	<u> </u>	$\simeq \downarrow$	Cleaning and Sanitizing		12.1		<u> </u>	
	>		Remigerated Storage (Mathods)	5.1	\sim		Record Keeping		82	1 1	Vi.	Detergents and Chemical Storage	Use and	122		V	Ventilation
283	→		Refrigerated Storage (Space)	52	<u> </u>	 	Recail of Food		9.0	SANITA	RVEACIEN	ES		130	GENER	Carrier S	
2524	\ <u></u>		Dry Storage		PERSC	NNEC	Trocal (11 tobs	200000000000000000000000000000000000000	9.1	aroxer.	A Charles	Washroom(s)	<u>. 614. 3.14092.0.4144449.0.00</u>	13.0		V	Licence
77	,		Storage of Food for Staff	6.1	<i>0.7.335</i> 2702		Demonstrating Knowledge		9.2		V	Hand Washing Station(s)		13.2	7		Rodent and Insect Control
	DD PREPA		AND HANDLING	62		V	Employee Health		10.0	FLOOR	WALES A	IND CEILINGS		13.3			Other Infractions/Hazards
36			Thawing Methods	63		<u> </u>	Personal Hygiene Practica	es	10.1		5	Ficors (Construction and	Maintenance)	1000			
332			Cooking Methods				N.O. – Not 0	Observed; S – S	atisfacto	ry; U – Un	satisfactor	y; MI – Minor Infraction; MA	1 – Major Infrac	tion; CR -	Critical i	nfraction	
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Light Ye			Yellow Man 29	10	Re	equired:	' ∐Yes ☑No										
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Striped	Red [Red	Date of Inspect	on:	Jf '	Yes, Date:											-