FOOD PREMISES INSPECTION FORM

Name	e of Premises	s:	Loey's fisht Chip	5			Licence #: 62-626	12		Туре: 🗌	Class 3 Class 4 Class 5			Ď
Operator:					Category: ☐ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection							Brunswick		
Addr	ess:	700	sex Flex Minket				Water Supply: Private	⊠мі	unicipal					DI UIISWICK
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Item No.	N.O. S	U		Item No.	N.O.	S	U	Item No.	N.O.	S U		Item No.	N.O. S	U
1.0	FOOD			3.3			Holding Methods	7.0	FOOD	EQUIPMEN	T AND UTENSILS	10.2	V	Walls (Construction and Maintenance)
1.1	·/		Approved Source	3.4	 		Cooling Methods	7.1		/	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		Ceilings (Constructions and Maintenance)
1.2	-		Purchasing and Receiving	3.5			Re-heating Methods	7.2	L	1	Food Contact Surfaces	11.0	WATER SUPPLY	Y AND WASTE DISPOSAL
1.3			Acceptable Containers and Labeling	3.6	<u> </u>		Handling Methods	7,3		<u> </u>	Mechanical Dishwashing	11.1		Water (Quality and Quantity)
2.0	FOOD STOR			4.0	-	DISPLAY	AND SERVICE	7.4	1		Manual Dishwashing	11.2		Sewage Disposal
2.1	V		Storage of Potentially Hazardous Foods	4.1	V		Display Methods	7.5	1		Eating Utensils and Dishes	11.3		Solid Waste Handling
2.2		Frozen Storage		4.2			Advance Preparation	8.0 CLEANING AND SANITIZING		- Tagain and the same and the s	12.0	LIGHTING AND		
2.3		1	Refrigerated Storage (Temperature)	5.0	RECOR	(D KEEP	NG AND RECALLS	8.1	4		Cleaning and Sanitizing	12.1		Lighting
2.4	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		Refrigerated Storage (Methods)	5.1	/		Record Keeping	8.2			Detergents and Chemical Use and Storage	12.2		Ventilation
2.5		-	Refrigerated Storage (Space)	5.2			Recall of Food	9.0	SANIT	ARY FACILI	ITIES	13.0	GENERAL	
2.6	V		Dry Storage	6.0	PERSC			9.1			Washroom(s)	13.1	<i>\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\</i>	Licence
2.7			Storage of Food for Staff	6.1		<u> </u>	Demonstrating Knowledge	9.2	ļ		Hand Washing Station(s)	13.2		Rodent and Insect Control
3.0	Acres and the second second	200	I AND HANDLING	6.2		\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	Employee Health	10.0	FLOOI	RS, WALLS	AND CEILINGS	13.3		Other Infractions/Hazards
3.1			Thawing Methods	6.3	1		Personal Hygiene Practices	10.1	1		Floors (Construction and Maintenance)			
3.2			Cooking Methods				N.O. – Not Observed; S – S	atisfacto	ory; U – L	Insatisfacto	ry; MI – Minor Infraction; MA – Major Infrac	ction; CR	 Critical Infraction 	1
14	n No. M	I MA	CR											
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	∀ G	reen			Re	e-inspec	tion Yes No							
Lic	ght Yellow	Dar	k Yellow Aug 17/18		Re	equired:	Yes No							
	riped Red	Red		ion:		Yes, Dat	٥٠							
511	ipeu Keu		Date of inspect			. 63, Dal	G.							

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