		FOOD PREMISES	INSPE	CTIC	N FO	RM				
Name of Premises: 4ta Pit.		21 60	77/1	11 -	г					
And the second s		_ Licence #:	724	9 1	ype: [Class 3 Class 4 Class 5				
Operator:		Category: Routine	Re-ins	pection	∐ Ne	w Licence Complaint CD Fo	ollow-up	Inspection	า	Brunswick
Address: 448 Connells t		Water Supply: Private	Mu	nicipal						DI CHISWICK
Frederictor wood	Stock INB									
Item NO 8 11	Item NO 8 II		Item	N.O.	S		Item	N.O.	s u	
No. 1.0 FOOD	NO.		No.			NT AND UTENSILS	No.			Walls (Construction and Maintenance)
	3.3	Holding Methods	7.0	1000	EQUIPMEN	Food Equipment (Design, Construction,	geography agos			Ceilings (Constructions and
1.1 Approved Source	3.4	Cooling Methods	7.1			Installation and Maintenance)	10.3			Maintenance)
1.2 Purchasing and Receiving	3.5	Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATER	SUPPLY AN	ID WASTE DISPOSAL
1.3 Acceptable Containers and Labeling 2.0 FOOD STORAGE	3.6	Handling Methods	7.3		4	Mechanical Dishwashing	11.1		/	Water (Quality and Quantity)
2.1 Storage of Potentially Hazardous Foods	4.0 FOOD DISPLAY A	Display Methods	7.4		1	Manual Dishwashing Eating Utensils and Dishes	11.2		4	Sewage Disposal Solid Waste Handling
2.2 Storage of Potentially Hazardous Poods Frozen Storage	4.1	Advance Preparation	8.0	CLEAN	ING AND	SANITIZING	12.0	LIGHTIN	G AND VEN	
2.3 Refrigerated Storage (Temperature)	5.0 RECORD KEEPIN		8.1	CLEAN	AND.	Cleaning and Sanitizing	12.1	LIGITIN	J AND VEN	Lighting
			1		//	Detergents and Chemical Use and				
2.4 Refrigerated Storage (Methods)	5.1	Record Keeping	8.2		/	Storage	12.2			Ventilation
2.5 Refrigerated Storage (Space)	5.2	Recall of Food	9.0	SANITA	ARY FACIL	LITIES	13.0	GENER	AL	
2.6 Dry Storage	6.0 PERSONNEL		9.1		11	Washroom(s)	13.1		///	Licence
2.7 Storage of Food for Staff	6.1	Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0 FOOD PREPARATION AND HANDLING	6.2	Employee Health	10.0	FLOOR	S, WALLS	AND CEILINGS	13.3			Other Infractions/Hazards
3.1 Thawing Methods	6.3	Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)				
3.2 Cooking Methods		N.O. – Not Observed; S –	Satisfacto	ry; U – U	nsatisfact	ory; MI – Minor Infraction; MA – Major Infrac	tion; CR –	- Critical Ir	nfraction	
Hem No. MI MA CR		Re	marks							Date for Correction
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IVV I	IAI BAUGITONS	at Three of	The second	<i>></i> 1.00						
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Green	Re-inspection	n D								
Light Yellow Dark Yellow	Required:	Yes INO								
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Striped Red Red Date of Inspection	on: If Yes, Date:					1				4