FOOD PREMISES INSPECTION FORM

Name of Pre		Brondo	es Yumo's Muny Bluel	cat	S		<i>04-0019.</i> ☐ Routine Y Re ☐ Private Y	e-insp	Type: ☐ ection ☐ New nicipal			nspection	Brunswick
Item N.O.	SI			ltem.	N.O. S U			em	N.O. S U	- 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1	ltem	N.O. S U	
NO.	<u> </u>	<u> </u>		No.		Holding Methods		lo. '.0	FOOD EQUIPMENT	AND LITENSUS	No. 10.2		Walls (Construction and Maintenance)
1.0 FOOD		Approved S	Source	3.3		Holding Methods Cooling Methods		.0 '.1	FOOD EQUIPMENT	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		Ceilings (Constructions and Maintenance) Maintenance)
1.2	 		and Receiving	3.5		Re-heating Methods		.2		Food Contact Surfaces	11.0	WATER SUPPLY	AND WASTE DISPOSAL
1,3	79		Containers and Labeling	3.6		Handling Methods	ASSESSED.	7.3		Mechanical Dishwashing	11.1		Water (Quality and Quantity)
	STORAGE	and the second second		4.0	FOOD DISPLAY AND	The second secon	7	7,4		Manual Dishwashing	11.2		Sewage Disposal
2.1	T		Potentially Hazardous Foods	4.1		Display Methods		'.5		Eating Utensils and Dishes	11.3		Solid Waste Handling
2.2		Frozen Storage		4.2		Advance Preparation		3.0	CLEANING AND SA	NITIZING	12.0	LIGHTING AND VE	NTILATION
2.3	 	Refrigerated Storage (Temperature)		5.0	RECORD KEEPING	AND RECALLS	- 1	3.1		Cleaning and Sanitizing	12.1		Lighting
2.4			d Storage (Methods)	5.1		Record Keeping).2		Detergents and Chemical Use and Storage	12.2		Ventilation
2.5	1	Refrigerated	d Storage (Space)	5.2		Recall of Food	9	0.0	SANITARY FACILIT	ES	13.0	GENERAL	
2.6		Dry Storage	3	6.0	PERSONNEL		Ş	9.1		Washroom(s)	13,1		Licence
2.7		Storage of I	Food for Staff	6.1		Demonstrating Knowle	edge 9).2		Hand Washing Station(s)	13.2		Rodent and Insect Control
3,0 FOOD	PREPARA	TION AND HAN	DLING	6.2		Employee Health	1	0.0	FLOORS, WALLS A	ND CEILINGS	13.3		Other Infractions/Hazards
3.1	T	Thawing Me	ethods	6.3		Personal Hygiene Prac	ctices 1	0.1		Floors (Construction and Maintenance)			
3.2		Cooking Me	ethods			N.O. – No	ot Observed; S – Satis	factor	y; U – Unsatisfactory	; MI – Minor Infraction; MA – Major Infra	ction; CR –	Critical Infraction	
Item No.	MI	MA CR			All	items h	Remark		mehl.				Date for Correction
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	Green		1 W 1		Re-inspection Required:	☐Yes ☐No							
Light Yell		Dark Yellow	2022-02-0	-			<u></u>			* unanadado			
Striped R	ed 🔲	Red	Date of Inspec	tion:	If Yes, Date:					Audio construction of the			