me of Premises erator:	s: St	arbucks co	Ffee	FO #	0D P 56	REMISES INSPECTION FO Q.Q. 4/(Licence #: Type: Category:	1-0	2633 Class 4	Class 5			Brunswick
dress:	1 Bas	s pro Dr. Dia	ppe			Category: R Water Supply: P	outine	Re-inspe	Action New Licence	Other		CANADA
N.O. S	U		Item No.	N.O.	S	U	Item No.	N.O. S U		Item No.	N.O. S U	
FOOD	An	proved Source	3.3			Holding Methods Cooling Methods	7.0	FOOD EQUIPMENT	Food Equipment (Design, Construction,	10.2		Walls (Construction and Maintenance) Ceilings (Constructions and
			3.5	1.2	/				Installation and Maintenance)	11.0		Maintenance)
		chasing and Receiving eptable Containers and Labeling	3.5		-	Re-heating Methods Handling Methods	7.2		Food Contact Surfaces Mechanical Dishwashing	11.0	WATER SUPPLY A	Water (Quality and Quantity)
FOOD STOP		eptable containers and Labeling	4.0	FOOL	DISPL	AY AND SERVICE	7.4		Manual Dishwashing	11.2		Sewage Disposal
		rage of Potentially Hazardous Foo				Display Methods	7.5		Eating Utensils and Dishes	11.3		Solid Waste Handling
		zen Storage	4.2		-	Advance Preparation	8.0	CLEANING AND SA		12.0	LIGHTING AND VE	
		rigerated Storage (Temperature)	5.0	RECO	ORD KEE	PING AND RECALLS	8.1		Cleaning and Sanitizing	12.1		Lighting
		rigerated Storage (Methods)	5.1			Record Keeping	8.2		Detergents and Chemical Use and Storage	12.2		Ventilation
	Ret	rigerated Storage (Space)	5.2		1	Recall of Food	9.0	SANITARY FACILI	TIES	13.0	GENERAL	
6	Dry	Storage	6.0	PERS	SONNEL		9.1		Washroom(s)	13.1	1	Licence
		rage of Food for Staff	6.1			Demonstrating Knowledge	9.2		Hand Washing Station(s)	13.2		Rodent and Insect Control
FOOD PRE	EPARATION AN		6.2		/	Employee Health	10.0	FLOORS, WALLS		13.3		Other Infractions/Hazards
		wing Methods oking Methods	6.3			Personal Hygiene Practices S – Satisfactory; U – Unsatisfactory; MI – Mine	10.1	A CARA STA	Floors (Construction and Maintenance)			
		infraction	n (e	·[u	Jas	S Corrected						
							6	()	<u>^</u>		
						Re-inspection		11	1			