## FOOD PREMISES INSPECTION FORM

Nan	ne of Pre	mises:	3	11000	1) King												<b>5</b>		
				a i ja	y wy		, d								Complaint			New Nouveaus	
		10		Ř.	I womin Dr	Water Supply: Private Municipal				I IACM	Proping Proping Proping Strategy				Brunswick				
Add	iress:		<u> </u>	010	ra succey of	2- a-			vvater	rater Supply:		□ IMU	nicipai						
			_6	100	ed Falls									processorales (Communication)					
Item No.	N.O.	s	U			Item No.	N.O.	s u				Item No.	N.O.	s U		Item No.	N.O.	S L	J Commence of the Commence of
1.0	FOOD		1			3.3		<i>\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sq}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}</i>	Holding Meth	nods		7.0	FOOD	QUIPMENT	AND UTENSILS	10.2			Walls (Construction and Maintenance)
					<b>.</b>							7.1	Strategy Colors	<i>\</i>	Food Equipment (Design, Construction,	10.3			Ceilings (Constructions and
1.1		1	Approved Source		3.4		0	Cooling Meth					V	Installation and Maintenance)		10/075	OUDDLY	Maintenance)	
1.2		0	Purchasing and Receiving		3.5		V	Re-heating N			7.2		V	Food Contact Surfaces  Mechanical Dishwashing	11.0 11.1	WAIE	SUPPLY	Waste DisposaL Water (Quality and Quantity)	
1.3 2.0	FOOD	ETODAC		Acceptable Containers and Labeling		3.6 4.0	FOOD	U U AND	Handling Me	thods		7.3		,	Manual Dishwashing	11.2		11/	Sewage Disposal
2.1	FOUD	Storage of Potentially Hazardous Foods		4.0	FUUDI	i ANL	Display Meth	node		7.5		v v	Eating Utensils and Dishes	11.3		1	Solid Waste Handling		
2.2		Storage of Potentially Hazardous Poods     Frozen Storage		4.2			Advance Pre			8.0	CLEAN	ING AND SA		12.0	LIGHT	NG AND V	ENTILATION		
2.3		Refrigerated Storage (Temperature)		5.0	RECOR	RD KEEPING	AND RECALL	•		8.1			Cleaning and Sanitizing	12.1		1	Lighting		
2.4			Refrigerated Storage (Methods)			5.1	1231511.1.1.3244.264		Record Keep	ina	(M. 1949) - 31 - 32 M - 3 M - 3 M - 3 M - 5 M - 5	8.2			Detergents and Chemical Use and	12.2		7	Ventilation
							V	·						Storage	13.0	CENE			
2.5		2	Refrigerated Storage (Space)		5.2			Recall of Foo	od		9.0	SANITA	RY FACILIT	Washroom(s)	13.0	GENE	KAL /	Licence	
2.6	س ا	V		y Storage	·····	6.0	PERSO	120200000000000000000000000000000000000	D	Knawladaa		9.1		2	Washroom(s) Hand Washing Station(s)	13.2		1	Rodent and Insect Control
2.7 3.0	(2)	DDEDAD			Food for Staff	6.1 6,2		2	Employee He	ng Knowledge		10.0	FLOOR		ND CEILINGS	13.3	<sub> </sub> /		Other Infractions/Hazards
3.1	1000	1	- Steward British (1977)	ON AND HANDLING Thawing Methods				V		giene Practices	}	10.1		1/	Floors (Construction and Maintenance)				
3.2		w		Thawing Methods 6.3 Personal Hygiene Practices  Cooking Methods N.O. – Not Observe									ry; U – U	nsatisfactory	y; MI – Minor Infraction; MA – Major Infra	ction; CR	- Critical	Infraction	
Ite	n No.	MI	, MA	CR		an		. 1		, ,	Re	marks	<u> </u>				<u></u>		Date for Correction
1001 Repair How tiles - continue with floor claiming along floor to Next inspe													Ment image at 100						
					Jesephor J	$\tau \alpha$	TV	/ - (/ 50)		O M. W.	your c	wir.	7/	Coon	Committed the state of	//			10 -27 21,07 501
						· +							_/_			/			
		wall Jamio																	
						•													
				-															
						-										· · · · · · · · · · · · · · · · · · ·			
	<del></del>								· · · · · · · · · · · · · · · · · · ·										· · · · · · · · · · · · · · · · · · ·
			1																
				-															
												,							
	-																		·
							· .										7674-1-0-1-0-1-0-1-0-1-0-1-0-1-0-1-0-1-0-1-	Opening and addition of the second	
				L						· ·									
	Г	1/0		1											arma obballa				
☐ Light Yellow ☐ Dark Yellow										UNO					***				
				Dark Yellow 35/05/10						· · · · · · · · · · · · · · · · · · ·									
☐ St	riped Red	ı 🗆	Red	Red Date of Inspecti			n: If Yes, Date:												
															And department of the second o				
White	e – Office: \	(ellow – (	)perator:	Blue – C	opy for Posting														garage and the second s