Name of Premises: Operator:				R	MK !(U,	1				Licence #: 03-00	327	Type: [](Class 3 Class 5 Licence Complaint CD Fo		1		
Add	ress:		49	TU FU	WR i. (1) Ciny Street Sur	oti 2	4			Water Supply: Private	Mu	inicipal	Licence	ollow-up	nspection		Brunswick
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		V		Holding Methods	7.0	FOOD EQUIPMENT	AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.1				Approved		3.4				Cooling Methods	7.1		Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2	-			~	ng and Receiving le Containers and Labeling	3.5				Re-heating Methods	7.2		Food Contact Surfaces	11.0	WATER	SUPPLY /	AND WASTE DISPOSAL
2.0	FOOD	STORA			le Containers and Labeling	3.6	FOOD	DISDI AT	VAND	Handling Methods D SERVICE	7.3		Mechanical Dishwashing	11,1			Water (Quality and Quantity)
2.1	1			Storage o	of Potentially Hazardous Foods	4.1	POODE	DISPLA	TAN	Display Methods	7.4		Manual Dishwashing	11.2		_	Sewage Disposal
2.2				rozen St		4.2				Advance Preparation	7.5 8.0	CLEANING AND SAN	Eating Utensils and Dishes	11.3	LIGITIAL	- 6 B 1 P 3 CF	Solid Waste Handling
2.3		Refrigerated Storage (Temperature)		5.0	RECOR	DKEFF	ING	AND RECALLS	8.1	CLEARING AND SAI	Cleaning and Sanitizing	12.0	LIGHTING	AND VE	ENTILATION		
2.4													Detergents and Chemical Use and				Lighting
					ted Storage (Methods)	5.1				Record Keeping	8.2		Storage	12.2			Ventilation
2.5		Refrigerated Storage (Space)		5.2	ĺ			Recall of Food	9,0	SANITARY FACILITIE	ES	13.0	GENERA	L			
2.6	Dry Storage					6.0	PERSO	NNEL			9.1		Washroom(s)	13.1			Licence
2.7					f Food for Staff	6.1				Demonstrating Knowledge	9.2		Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD	DD PREPARATION AND HANDLING		6.2				Employee Health	10.0	FLOORS, WALLS AN	ND CEILINGS	13.3			Other Infractions/Hazards		
3.1				hawing N		6.3				Personal Hygiene Practices	10.1		Floors (Construction and Maintenance)				
3.2				Cooking N	rietnods					N.O. – Not Observed; S – Sa	tisfactor	ry; U – Unsatisfactory;	MI – Minor Infraction; MA – Major Infract	ion; CR -	Critical In	fraction	
Item	No.	MI	MA	CR						Rem	arks						Date for Correction
	t Yellow ed Red		n Dark ' Red	Cellow	Aug 15, 2 Date of Inspection		\	inspectured:		Yes No							

FOOD PREMISES INSPECTION FORM