FOOD PREMISES INSPECTION FORM

Name	of Prer	mises: _	John	Corldwell Sc M Street	hool	#8	7103) Licence #: 04-00						D	
Address:		130	Victor	M Street Gra		Pwile		Category: ☑ Routine [Water Supply: ☐ Private			illow-up i	nspection	n	Brunswick	
item No.	N.O.	s U			Item No.	N.O.			Item No.	NO. 8 U	item No.	N.O.	SU		
1.0	FOOD					0.000000000	اسا	Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS	10.2		V	Walls (Construction and Maintenance)	
1.1		1	Approved Source		3.3		1	Cooling Methods	7.1	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		V	Ceilings (Constructions and Maintenance) Maintenance)	
1.2		V		Purchasing and Receiving			4	Re-heating Methods	7.2	Food Contact Surfaces	11.0	WATER	R SUPPLY AN	ID WASTE DISPOSAL	
1.3			Acceptable	Acceptable Containers and Labeling				Handling Methods	7.3	Mechanical Dishwashing	11.1			Water (Quality and Quantity)	
2.0	FOOD :	STORAGE			4.0	FOOD	T	AND SERVICE	7.4	Manual Dishwashing	11.2			Sewage Disposal	
2.1		٠	Storage of Potentially Hazardous Foods		4.1	1	V	Display Methods	7.5	Eating Utensils and Dishes	11.3			Solid Waste Handling	
2.2		<i>i</i> -	Frozen Storage		4.2	DECO	<u></u>	Advance Preparation IG AND RECALLS	8.0	CLEANING AND SANITIZING	12.0	LIGHTI	NG AND VEN		
2.3		~	Refrigerated Storage (Temperature)		5.0	RECO	KD KEEPI	IG AND RECALLS	8.1	Cleaning and Sanitizing	12.1			Lighting	
2.4		<i>i</i>	Refrigerated Storage (Methods) Refrigerated Storage (Space)		5.1 5.2		4	Record Keeping Recall of Food	8.2	Detergents and Chemical Use and Storage	12.2			Ventilation	
2.6		<i>-</i>		Dry Storage		PERSO	NNEI	Recall of Food	9.0 9.1	SANITARY FACILITIES Washroom(s)	13.0	GENER		T .:	
2.7	1/		Storage of Food for Staff		6.0 6.1	FERO		Demonstrating Knowledge	9.2	Washing Station(s) Hand Washing Station(s)	13.1 13.2		$ \mathcal{Y} $	Licence Rodent and Insect Control	
3.0		PREPARATION AND H			6.2		1-	Employee Health	10.0	FLOORS, WALLS AND CEILINGS	13.3			Other Infractions/Hazards	
3.1			Thawing Methods		6.3			Personal Hygiene Practices	10.1	Floors (Construction and Maintenance)	10.0			Culci milactorio nazardo	
3.2	Cooking Methods N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; CR – Critical Infraction														
Item	No.	MI N	IA CR					Re	marks					Date for Correction	
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