## FOOD PREMISES INSPECTION FORM

Name	of Prem	A CONTRACTOR OF THE PARTY OF TH		RING INDONE			Licence #	03-02504		Type:	Class 3 Class 4 Class 5				
Operat	or: _						Category:	Routine Re-ins	spection	☐ New	Licence Complaint CD F	ollow-up	Inspectio	on	Brunswick
Address:			VARIOUS - KILLAR			LAKE	Water Sup	ply: Private M	unicipal						Drunswick
	8.														
item	N.O.	s u			Item	N.O. S	ul	Item	N.O.	s u		Item	N.O.	s u	
NO.					No.	10.0.		No.			AND UTENSILS	No.			Walls (Construction and Maintenance)
1.0	GOOD	-	T		3.3		Holding Methods	7.0	FOOD	EQUIPMENT	Food Equipment (Design, Construction,				Ceilings (Constructions and
1.1			Approved	Source	3.4		Cooling Methods	7.1		/	Installation and Maintenance)	10.3			Maintenance)
1.2	/		Purchasin	g and Receiving	3.5		Re-heating Metho	ods 7.2		. /	Food Contact Surfaces	11.0	WATER	SUPPLY A	ND WASTE DISPOSAL
1.3			Acceptabl	e Containers and Labeling	3.6		Handling Method		/		Mechanical Dishwashing	11.1		1	Water (Quality and Quantity)
2.0 F	FOOD STORAGE				4.0	FOOD DISPLAY	AND SERVICE	7.4		1	Manual Dishwashing	11.2			Sewage Disposal
2.1		Storage of Potentially Hazardous Food		f Potentially Hazardous Foods	4.1	Display Methods		7.5			Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2		Frozen Storage		4.2	Advance Preparation		tion 8.0	CLEAR	VING AND SA		12.0	LIGHTI	NG AND VEN		
2.3		Refrigerated Storage (Temperature)		5.0	RECORD KEEPING AND RECALLS		8.1		//	Cleaning and Sanitizing	12.1		/	Lighting	
2.4		Refrigerated Storage (Methods)		5.1	1/	Record Keeping				Detergents and Chemical Use and Storage	12.2			Ventilation	
2.5		Refrigerated Storage (Space)		5.2	Recall of Food		9.0	SANIT	ARY FACILIT	IES	13.0	GENER	RAL		
2.6	/		Dry Storage 6.0 PERSONNEL			9.1			Washroom(s)	13.1			Licence		
2.7			Storage of Food for Staff 6.1 Demonstrating Knowledge		nowledge 9.2			Hand Washing Station(s)	13.2	/		Rodent and Insect Control			
3.0 F	OOD PR	REPARATIO	PARATION AND HANDLING 6.2 Employee Health		10.0	FLOOR	RS, WALLS A	ND CEILINGS	13.3			Other Infractions/Hazards			
3.1		//	Thawing Methods 6.3 Personal Hygiene Practices					Floors (Construction and Maintenance)							
3.2			Cooking N	lethods			N.O	Not Observed; S - Satisfact	ory; U – U	Insatisfactory	v; MI – Minor Infraction; MA – Major Infrac	tion; CR	- Critical	Infraction	
Item No	),	Wit Wi	A CR					Remarks							Date for Correction
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	3		/	Gods of all	ha		1 04 20/14	to - Jan 00	. J.	20 00	at lack 74°0 A	2.0	n h		corrected
	,,			10003 Shari	w	renearce	quicky	TO a Temper	aou	05	of least 74°C l	ROOM	e 0	eing	4017-44
				placed in	al	hot hole	Ling unit	and held at	- 600	9000	or above. rood	Dem	q Ce	2 Madrec	<b>4</b>
				'M Slow	cond	for at t	me of in	sneation.					J		
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Light Y			k Yellow	July 11 0	2016	Required:	∐Yes E	Ino X	(				171	11 11/21	-
	ellow	Dan		Date of Inspection	OUE	)		Ino X	U	Received by	y:		-	11 100	-
Light Y	ellow			Date of Inspection	OU on:	Required:		JNo X	<u> </u>	Received by	y:		/ <b>7/</b> -	11 11/20	