Name	of Prem		0 .	1a's Thai	i Restourant				01-02	452 Detass 4					Brunswick
	- T	CCO	1582		0	1		Type:	Class 3			Class 5			CANADA
Addre	ess: _		1200		Koo	> W	7 9	Category:	Routine		Re-inspec		Other		
	-			Mone ton, N	to administrative and a second			Water Supply:	Private	لمبنا	Municipal				
Item No.	N.O.	s U			Item No.	N.O.	s U		Item No.	N.O.	s U		Item No.	N.O. S	
1.0	FOOD	· · · · · · · · · · · · · · · · · · ·			3.3			Holding Methods	7.0	FOOD E	QUIPMENT	AND UTENSILS	10.2	i i	Walls (Construction and Maintenance)
1.1		/	Approved So	ource	3.4			Cooling Methods	7.1		V	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		Ceilings (Constructions and Maintenance)
1.2		1	Purchasing a	and Receiving	3.5		-	Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATER SUPPLY A	ND WASTE DISPOSAL
1.3			Acceptable C	Containers and Labeling	3.6		V	Handling Methods	7.3			Mechanical Dishwashing	11.1		Water (Quality and Quantity)
2.0	FOOD	STORAGE			4.0	FOOD	DISPLAY AN	ID SERVICE	7.4		-	Manual Dishwashing	11.2	1	Sewage Disposal
2.1			Storage of Po	otentially Hazardous Foods	4.1		V-	Display Methods	7.5		-	Eating Utensils and Dishes	11.3	4	Solid Waste Handling
2.2		1	Frozen Storage		4.2			Advance Preparation	8.0	CLEANING AND SANITIZING		12.0	LIGHTING AND VE	NTILATION	
2.3			Refrigerated	Refrigerated Storage (Temperature)		RECOR	RD KEEPING	AND RECALLS	(8.1)		X	Cleaning and Sanitizing	12.1		Lighting
2.4		X	Refrigerated	Storage (Methods)	5.1		V	Record Keeping	8.2			Detergents and Chemical Use and Storage	12.2	1	Ventilation
2.5		1	Refrigerated Storage (Space)		5.2		V	Recall of Food	9.0	SANITA	RY FACILIT		13.0	GENERAL	
2.6		1	Dry Storage		6.0	PERSO	NNEL		9.1		V	Washroom(s)	13.1	1	Licence
2.7			Storage of Fo	ood for Staff	6.1		1	Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2		Rodent and Insect Control
3.0	FOOD	PREPARATIO	ON AND HAND	LING	6.2		~	Employee Health	10.0	FLOORS	, WALLS A	ND CEILINGS	13.3		Other Infractions/Hazards
3.1		/	Thawing Met	thods	6.3			Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)			
3.2	Cooking Methods N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction											erinda ja iku 🕟 - Ale iki 1996 per Parlaja propinsi interakan i			
Item N		MI I	WA CR	Remarks						1					Date for Correction
2.	4	X		Foods in	+1	ne	fridge	shall be	Covered	to	Pre	vent Contaminat	4ºon		immedia tely
8.	1	X		Non-food	Cor	toc	t su	rfoces SHAL	L BE	clean	4	sent Contaminat	as di	soussed)	immedio tely
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FOOD PREMISES INSPECTION FORM