## FOOD PREMISES INSPECTION FORM

Nam Ope Add		Rota 142		Reo Pan		Diepp		JB .		Category: Routine Water Supply: Private	Re-ins	pection	Гуре: ☐ New	Class 3 Class 4 Class 5  Licence Complaint CD Fo	ollow-up	Inspection	on	Brunswick
Item	N.O.	S	U			Item	N.O.	S	U	- (A)	Item	N.O.	S U		Item	N.O.	s U	
No.			1			No.	1000			Holding Mathada	No.			AND UTENOUS	No.	14.0	2000	Malla (Carata sting and Majotanana)
1.0	FOOD					3.3		~		Holding Methods	7.0	FOOD	EQUIPMENT	Food Equipment (Design, Construction,	10.2			Walls (Construction and Maintenance) Ceilings (Constructions and
1.1	1	1		Approved	Source	3.4	V			Cooling Methods	7.1		V	Installation and Maintenance)	10.3			Maintenance)
1.2	V		4	Purchasing and Receiving		3.5	V	343		Re-heating Methods	7.2		V	Food Contact Surfaces	11.0	WATE	R SUPPLY A	ND WASTE DISPOSAL
1.3				Acceptable	e Containers and Labeling	3.6	V		577	Handling Methods	7.3	V		Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0	FOOD	STORAG				4.0	FOOD	T 1	YAN	D SERVICE		s w	~	Manual Dishwashing	11.2			Sewage Disposal
2.1			-		f Potentially Hazardous Foods	4.1		~		Display Methods	7.5 8.0	CLEAN	NING AND SA	Eating Utensils and Dishes	11.3	LICHT	NG AND VEN	Solid Waste Handling
2.2	1			Frozen Storage  Refrigerated Storage (Temperature)		4.2 5.0	PECOI	DD KEE	DING	Advance Preparation AND RECALLS	8.1	CLEAR		Cleaning and Sanitizing	12.0	LIGHT		Lighting
		V	F 1 - 1	N 11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	19 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		RECOR	NO REE	FING	TOTAL STATE OF THE				Detergents and Chemical Use and		-		
2.4		1		Refrigerat	ed Storage (Methods)	5.1	V			Record Keeping	8.2	J. Miles	V	Storage	12.2			Ventilation
2.5	Sec.			Refrigerated Storage (Space)		5.2	~	A SE		Recall of Food	9.0	SANIT	ARY FACILIT	TIES	13.0	GENE	RAL	
2.6		V		Dry Storag	ge	6.0	PERSO	NNEL			9.1			Washroom(s) (Wall)	13.1		V	Licence
2.7	V			Storage of	f Food for Staff	6.1		V	100	Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2	0.574	V	Rodent and Insect Control
3.0	FOOD	PREPAR	ATION	AND HA	NDLING	6.2		V	1	Employee Health	10.0	FLOOP	RS, WALLS A	AND CEILINGS	13.3		V	Other Infractions/Hazards
3.1	V		130	Thawing M Cooking M		6.3		V		Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)  y; MI – Minor Infraction; MA – Major Infrac				
Iter	No.	MI	MA	CR				199		Rer	narks							Date for Correction
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334			0.63			4.2	e Min	17.70					10-, 115		43			
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	Green  Light Yellow Dark Yellow Date of Inspection: If Yes, Date:  Re-inspection Required: Yes Date of Inspection: If Yes, Date:																	