FOOD PREMISES INSPECTION FORM

Company Colored Received Company Colored Company Colored Company Colored Col	Name of Premises: Golden Dragon Operator:									Licence #: Type: ☐ Class 3 ☐ Class 4 ☐ Class 5 Category: ☐ Routine ☐ Re-inspection ☑ New Licence ☐ Complaint ☐ CD Follow-up Inspection									New Souveaus
19 FOOD Approved Surve	Address: Le Do Main St. Sussed Water Supply: Private Municipal														Brunswick				
19 1900 39 1 Hefery Methods 70 1000 Equirment And D'Essales 92 West (Carelletton and Headmannice) 15 15 15 15 15 15 15 1		N.O.	s	U				N.O.	S U			N.O.	s	U			N.O.	s L	ı
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12	1.1		>		Approved	Source	3.4	>		Cooling Methods	7.1	`				10.3			Ceilings (Constructions and
Acceptable Continens and Labeling 3.6 Herotro Methods 7.3 Mechanical Democrating 11.1 Meter Country and Country) 2.0 F000 STOQUE Country and Country) 1.2 Nonego Expension 11.2	1.2		Purchasing and Receiving		3.5	~		Re-heating Methods	7.2				Food Contact Surfaces	11.0	WATER	SUPPLY			
2.1 Storage of Powerfully Assachuse Foods 4.3 A Power Preparation 8.0 CLEANING AND PARTITION 12.0 LIGHTING AND VENTLATION Processing Control of Powerfully Partition 8.0 Personal Parti	1.3			>	Acceptable	e Containers and Labeling	3.6			Handling Methods	7.3				Mechanical Dishwashing	11,1			Charles and the charles and the charles are the control of the control of the control of the charles and the charles are the control of the c
22 Acute Preparation 4.2 Acute Preparation 4.2 Acute Preparation 4.2 Acute Preparation 5.0 RECORD KEEPING AND RECALLS 5.1 Cleaning and Santrary 12.1 Vertiation 12.2 Vertiation	2.0	FOOD	STORA	GE			4.0	FOOD	DISPLAY A	ND SERVICE	7.4				Manual Dishwashing	11.2		$\overline{}$	Sewage Disposal
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2.5. Refigered Storage (Space) 5.2 Recold forcod 3.0 SANTARY FACUTIES 13.0 @EMERAL 2.5. Dry Storage 6.0 PERSONNEL 3.1 Washocom(s) 13.1 Libence 2.7. Refigered Storage (Space) 6.0 PERSONNEL 3.1 Washocom(s) 13.2 Recold and reset Control 2.7. Refigered Storage (Space) 6.0 PERSONNEL 3.1 Demonstrating Knowledge 9.2 V Hand Washing Station(s) 13.2 Recold and reset Control 3.0 PERSONNEL	2.3			~	Refrigerate	ed Storage (Temperature)	5.0	RECO	ORD KEEPIN	G AND RECALLS	8.1				Cleaning and Sanitizing	12.1			Lighting
28 Pys Surage 6.0 PERSONNEL 27 Stranger of root for Sall 6.1 Demonstrating Knowledge 92 Hand Washing Station(s) 13.2 Robert and reset Control 3.6 FOOD PREPARATION AND HANDLING 6.2 Emptyper Health 19.0 FLOORS WALLS AND CELLINGS 13.3 Other Infraction Practices 3.2 Cooking Mellinos 6.3 Personal Hyginen Practices 10.1 No Not Observed: S - Satisfactory, U - Immediatory, III - Million Infraction, IRA - Major Infraction, CR - Critical Infraction 3.2 Cooking Mellinos No Not Observed: S - Satisfactory, U - Immediatory, III - Million Infraction, IRA - Major Infraction, CR - Critical Infraction 3.3 X Squares Must be labelled 3.4 Rica Suppose	2.4		>		Refrigerati	ed Storage (Methods)	5.1	/		Record Keeping	8.2		\		•	12.2			Ventilation
27 Strape of Food for Self 6.1 Demonstrating Knowledge 22 Strape Selection (152 Notice and Freed Correct Selection Selection (152 Notice and Freed Correct Selection S	2.5		>		Refrigerate	ed Storage (Space)	5.2	~		Recall of Food	9.0	SANIT	ARY FACI	LITI	S	13.0	GENER	AL	
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Cooking Methods N.O Not Observed; S Satisfactory; U Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction MA MA CR		FOOD	PREPA	RATIO	N AND HAI	NDLING	6.2			Employee Health	10.0	FLOOP	S, WALL	S AN	ID CEILINGS	13.3		~	Other Infractions/Hazards
Does to Correction 1.3 X Sauces must be labeled 2.1 X Rice languages egg rolls were 15° at time of inspection. They must be corrected 4° c or less 2.3 X Temperatures of fridges must be recorded twice daily 5.1 X One bottle of sanitizer was opposed in wishrooms. 9.1 X To lest paper must be lest in dispersor in wishrooms. 13.3 X Cleaning rass must be single use or must be kept in bucket of Timmedistely 5an itizer at Zooppon. 10.3 Re-inspection required: 10.3 Re-inspection required: 11.3 Re-inspection required: 12.4 Re-inspection required: 13.5 Re-inspection required: 14.5 Re-inspection required: 15.6 Re-inspection results required: 15.7 Re-inspection required: 15.8 Re-inspection required: 15.9 Re-inspection required: 15.0 Re-inspection required: 15.1 Re-inspection required: 15.2 Re-inspection required: 15.3 Re-inspection required: 15.4 Rice required: 15.5 Re-inspection required: 15.6 Re-inspection required: 15.7 Re-inspection required: 15.8 Re-inspection required: 15.9 Re-inspection required: 15.0 Re-inspection required: 15.0 Re-inspection required: 15.1 Re-inspection required: 15.2 Re-inspection required: 15.3 Re-inspection required: 15.4 Rice required: 15.5 Re-inspection required: 15.6 Re-inspection required: 15.7 Re-inspection required: 15.8 Re-inspection required: 15.9 Re-inspection required: 15.0 Re-inspection required:		~			Thawing N	Methods	6.3			1					,				
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