FUUD PREMISES INSPECTION FURM

Name of Premises: East Side Mario'S. Operator: Address: 14 Trinity Ave. F'ton										Licence #: <u>63 - 6115 3</u> Type: Class 3 PClass 4 Class 5 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection Water Supply: Private Municipal								Brunswick
Item No.	N.O.	S	U			Item No.	N.O.	s	U		item No.	N.O.	s u		Item No.	N.O.	S U	
1,0	FOOD			7742		3.3		V		Holding Methods	7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2	1		Walls (Construction and Maintenance)
1.1				Approved Source		3.4	1			Cooling Methods	7.1	1		Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2	1	<u> </u>		Purchasing and Receiving		3.5				Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATE	R SUPPLY AN	D WASTE DISPOSAL
1.3	F000	IV		Acceptab	Acceptable Containers and Labeling		1			Handling Methods	7.3			Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0	FOOD	STORA	GE	0:		4.0	FOOD	DISPLA	AY ANE	SERVICE	7.4			Manual Dishwashing	11.2			Sewage Disposal
2.1				Storage of Potentially Hazardous Foods		4.1				Display Methods	7.5	j		Eating Utensils and Dishes	11.3	1		Solid Waste Handling
2.2	\vdash			Frozen Storage		4.2				Advance Preparation	8.0	CLEAN	ING AND SA	The state of the s	12.0	LIGHT	ING AND VEN	TILATION
2.3	2.3			Refrigerated Storage (Temperature)		5.0	RECOR	D KEE	PING	AND RECALLS	8.1		V	Cleaning and Sanitizing	12.1		V	Lighting
2.4		2			ted Storage (Methods)	5.1				Record Keeping	8.2			Detergents and Chemical Use and Storage	12.2	1		Ventilation
2.5	l _l	1			gerated Storage (Space)					Recall of Food	9.0	SANITA	RY FACILIT	IES	13.0	GENE	RAL	
2.6		V		Dry Stora	•	6.0	PERSO	NNEL			9.1	1		Washroom(s)	13.1	1		Licence
2.7					of Food for Staff	6.1	l i			Demonstrating Knowledge	9.2		V	Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD	PREPAI	RATIO	N AND HA		6.2				Employee Health	10,0	FLOOR	S, WALLS A	ND CEILINGS	13.3			Other Infractions/Hazards
3.1		\longrightarrow		Thawing I		6.3	1			Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)	14.00	•		
60		NOTE Continue towards achieving consistency withdrating find using the date of preparation. NOTE Cleaning has been completed and further, more thorough cleaning to take place on a regular basis.																
All other previously noted infractions have been corrected. *Re-inspection completed early out operator's request.																		
☐ Light Yellow ☐ Dark Yellow ☐ Date of Inspection: ☐ If Yes, Date:																		