FOOD PREMISES INSPECTION FORM																		
		1 70	PALA Mari 1	2/10	7	1			07	- MZ								
Name of Premises:			11	COBY THREE TH		J	.1		Licence #:	US	Wa	<u> 191</u>						Rew Nouveau
Operator:						1			Type:	Π¢	lass 3	Class 4	1	Class 5				DI CIII AA ICIA
Address:			710	17 RAITO TPT	7 717		.1			_/					Other			CANADA
Address.			217	Pineals	1				Category:	Z po		☐ Ŕe-insp		New Licence	Other			
									Water Supply:	77/Pr	rivate	Municip	oal				Dr.M. according to the control of th	
Item	N.O. S	3 U			item	N.O.	S 1	u			Item	N.O. S U			Item	N.O. 3	نام	
No. 1.0	FOOD		.1		No.		-/				No.			PENDII O	No.		/	W-B-10
	FOOD	.11	<u> </u>		3.3	/	V	Holding	Methods		7.0	FOOD EQUIRMEN			10.2	1 9		Walls (Construction and Maintenance)
1.1	1	/1	Approved So	urce	3.4	VI		Cooling	Methods		7.1	1//	Install	Equipment (Design, Construction lation and Maintenance)	10.3	1 1/2	p '	Ceilings (Constructions and Maintenance)
1.2		Purchasing and Receiving		3.5			Re-heat	ting Methods	****	7.2		50000000000	Contact Surfaces	11.0	WATER SUPE	LY AN	D WASTE DISPOSAL	
1.3		V.	Acceptable Containers and Labeling		3.6		1/ ,		g Methods		7.3	VV	Mecha	anical Dishwashing	11.1	V/	1	Water (Quality and Quantity)
2.0	FOOD STO	OFAGE	GE .		4.0	FOOD	ISPLA)	AND SERVIC	E		7.4	1//	Manua	al Dishwashing	11.2	41		Sewage Disposal
2.1		V/I	Storage of Po	otentially Hazardous Foods	4.1		VX	Display	Methods		7.5		Eating	Utensils and Dishes	11.3	V	1	Solid Waste Handling
2.2		Frozen Storage		ge	4.2			Advance	e Preparation		8.0	CLEANING AND	SANITIZIN	G	12.0	LIGHTING AN	6 YEN	TILATION
2.3		V	Refrigerated	Storage (Temperature)	5.0	RECOR	D KEEP	ING AND REC	ALLS		8.1		Clean	ing and Sanitizing	12.1	V.		Lighting
2.4		VI.	Refrigerated :	Storage (Methods)	5.1			Record	Keeping		8.2			gents and Chemical Use and	12.2			Ventilation
2.5		///	Refrigerated 5	Storage (Space)	5.2		+	Recall o			9.0	SANITARY FACIL	Storag	ge	13.0	GENERAL	1	
2.6	H	Dry Storage			6.0				Tecan of Food		9.1	17/		room(s)	13.1	GENERAL /	1	Licence
2.7	Consider a post of the constant of the constan		-	Storage of Food for Staff			Th	Demons	strating Knowledge		9.2	10,		Washing Station(s)	13.2	1	1	Rodent and Insect Control
3.0	FOOD PRE	EFARAT	ATION AND HANDLING				1/1		ee Health		10.0	FLOORS, WALLS			13.3	1		Other Infractions/Hazards
3.1	V	//	Thawing Methods 6.3 Personal Hygiene Practices							10.1	TUT		(Construction and Maintenance)				
3.2	Cooking Methods N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction																	
Item No	D	MI	MA CR												Date for Correction			
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				11/1/1/1/1/	11/1	PIN	/	MHOL	1 191 4	11/2	1	10000	pf11	~ 10				
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_] Green		ellow Man	$\langle / /$	//[/	F	Re-inspection Yes No										
Ligh	nt Yellow		Dark Ye	ellow/ \/ \/ \//	Required:													
Strip	ped Red		Red	of Inspection: If Ye			Yes, Date:	Date:			Received by:					***************************************		
-											1,000,100 0,1							

Food Premises Standard Operational Procedures