FUUD PREMISES INSPECTION FORM Name of Premises: PRY's Sampe St. REDIDENCE Licence #: 08-01469 Type: Class 3 Class 4 Class 5 Operator: Routine Re-inspection New Licence ☐ Complaint ☐ CD Follow-up Inspection SOG SALVES ST. Address: Water Supply: Private Municipal 区例工层图层四 FRENITZI CTON Item ttem N.O. 9 U Item N.O. S U Item No. S N.O. U No. N.O. S U No. No. 1.0 FOOD 3.3 Holding Methods 7.0 FOOD EQUIPMENT AND UTENSILS 10.2 Walls (Construction and Maintenance) 1.1 Approved Source Food Equipment (Design, Construction, 3.4 Cooling Methods Ceilings (Constructions and 7.1 10.3 Installation and Maintenance) Maintenance) 1.2 Purchasing and Receiving 3.5 Re-heating Methods 7.2 Food Contact Surfaces WATER SUPPLY AND WASTE DISPOSAL 11.0 1.3 Acceptable Containers and Labeling 3.6 Handling Methods 7.3 Mechanical Dishwashing 11.1 Water (Quality and Quantity) 2.0 **FOOD STORAGE** 4.0 FOOD DISPLAY AND SERVICE 7.4 Manual Dishwashing 11.2 Sewage Disposal 2.1 Storage of Potentially Hazardous Foods 4.1 Display Methods 7.5 Eating Utensils and Dishes 11.3 Solid Waste Handling 2.2 Frozen Storage 4.2 Advance Preparation 8.0 CLEANING AND SANITIZING LIGHTING AND VENTILATION 12.0 2.3 Refrigerated Storage (Temperature) RECORD KEEPING AND RECALLS 5.0 8.1 Cleaning and Sanitizing 12.1 Lighting 2.4 Refrigerated Storage (Methods) 5.1 Detergents and Chemical Use and Record Keeping 8.2 12.2 Ventilation Storage 2.5 Refrigerated Storage (Space) 5.2 Recall of Food SANITARY FACILITIES 13.0 GENERAL 2.6 Dry Storage PERSONNEL 6.0 9.1 Washroom(s) 13.1 Licence 2.7 Storage of Food for Staff 6.1 Demonstrating Knowledge 9.2 Hand Washing Station(s) 13.2 Rodent and Insect Control 3.0 FOOD PREPARATION AND HANDLING 6.2 Employee Health 10.0 FLOORS, WALLS AND CEILINGS 13.3 Other Infractions/Hazards 3.1 Thawing Methods 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 Hem No. MA CR Date for Correction Ensure sanitizers at the recommended concentration, use test strips to verify 8.9 Green Re-inspection

Received by:

2 10

Yes

Required:

If Yes. Date:

Red

Dark Yellow

July 3, 2019

Date of Inspection:

Light Yellow

Striped Red

Inspector organicure: