## FOOD PREMISES INSPECTION FORM

Nam	e of Prei	mises:	Loca	hold for	i'll	ll			Licence #: 03 - 0							
Name of Premises: Loch Pub & grill Operator: Address: 3 April Dacker Rich Horvey NB.						Licence #:							New Z Norweau			
Address: 3 Knowal nacker fol				Water Supply: A Private Municipal						mspecific	ווע	Brunswick				
Addi	ess.		3 14	pribal DAIR	10	170			Water Supply: A Private	∐ Mu	nicipal					Di cilis wiek
16	1			for very	N/>					r			7			
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				3.3		/		Holding Methods	7.0	FOOD EQUIPMENT	T AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.1			Approved	Source	3.4		/		Cooling Methods	7.1		Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2		/	Purchasing and Receiving		3.5		/		Re-heating Methods	7.2		Food Contact Surfaces	11.0	WATE	R SUPPLY AN	D WASTE DISPOSAL
1.3			Acceptable	e Containers and Labeling	3.6		/		Handling Methods	7.3		Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0	FOODS	TORAGE			4.0	FOOD DISPLAY AND		INA Y	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 SA		12.0	LIGHTI	NG AND VEN		
2.3			Refrigerate	ed Storage (Temperature)	5.0	RECOR	D KEE	PING .	AND RECALLS	8.1		Cleaning and Sanitizing	12.1			Lighting
2.4			Refrigerate	ed Storage (Methods)	5.1	/			Record Keeping	8.2		Detergents and Chemical Use and Storage	12.2	e.		Ventilation
2.5			Refrigerated Storage (Space)		5.2	/			Recall of Food	9.0	SANITARY FACILIT	TIES	13.0	GENER	RAL	
2.6			Dry Storag	e	6.0	PERSO	NNEL			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		1	Rodent and Insect Control
3.0	FOODP	REPARATIO	NAH DNA NO	AND HANDLING					Employee Health	10.0	FLOORS, WALLS	AND CEILINGS	13.3			Other Infractions/Hazards
3.1			Thawing M		6.3		1		Personal Hygiene Practices	10.1		Floors (Construction and Maintenance)				
3.2			Cooking M	ethods					N.O. – Not Observed; S – S	atisfacto	ry; U – Unsatisfactor	y; MI – Minor Infraction; MA – Major Infract	tion; CR -	- Critical	Infraction	***************************************
	. 1	201 1 20														
Item	NO.	MA IV.	A GR						Ren	narks						Date for Correction
				**************************************					7,778							
- 10																
													-			
						_										
													7.0			
					* 1											
							1,000									
															*	
					1000			-				(4.5.5.5.5.5.5.5.5.5.5.5.5.5.5.5.5.5.5.5				
							-									
	TX.	Green				Ph.	1		WITHIN S W.							***************************************
Light Yellow Dark Yellow Z8 Aug Zo/9 Re-inspection Required:						inspe	ction.	Yes No								
						(										
Striped Red Red Date of Inspection						If Yo	es, Da	te:								