FOOD PREMISES INSPECTION FORM

Name of Pren Operator: Address:			Crisic Cooked Los	bstur L	pr(m	_,NB	Category:	02-022	Re-inspection New Licence			Class 3 ☑ Class 4 │	s 3 🖟 Class 4 🔲 Class 5 nce 🔲 Complaint 🔲 CD Follow-up Inspe		Bruns	Nouveau W1CK
Tenn.	uc.	B U		1	10.0	9 1				1.0	3 1			10.		
1.0 F	OOD			3.3	·		Holding Methods		7.0	FOOD E	QUIPMENT	AND UTENSILS	10.2		Walls (Construction	and Maintenance)
1.1			Approved Source	3.4			Cooling Methods		7.1			Food Equipment (Design, Co	onstruction,		Ceilings (Constructi	
1.2		<u> </u>	Purchasing and Receiving	3.5			Re-heating Methods		7.2			Installation and Maintenance Food Contact Surfaces	11.0	WATER SURPL	Maintenance) LY AND WASTE DISPOSA	• 1 5 5 6 9 1 9 4 2 5 7 4 7 5 5 4 4 5 5 4 4 5 5 4 4 5 5 4 4 5 5 4 4 5 5 4 4 5 5 6 4 4 5 5 6 4 4 5 5 6 4 4 5 5 6 4 4 5 5 6 4 4 5 5 6 4 4 5 5 6 4 4 5 6 6 6 6
1.3			Acceptable Containers and Labeling	3.6			Handling Methods		7.3			Mechanical Dishwashing	11.1	WATER GULL	Water (Quality and	
	OOD ST	ORAGE	4.0 FOOD DISPLAY AND SERVICE			7.4			Manual Dishwashing	11.2		Sewage Disposal	Quantity)			
2.1		٠	Storage of Potentially Hazardous Foods 4.1 Display Methods		The state of the s	7.5			Eating Utensils and Dishes	11.3		Solid Waste Handlin	na			
2.2			Frozen Storage 4.2 Advance		Advance Prepara	ation	8.0	CLEAN	NG AND SA		12.0	LIGHTING AND	VENTILATION			
2.3			Refrigerated Storage (Temperature)		5.0 RECORD KEEPING		AND RECALLS		8.1			Cleaning and Sanitizing	12:1	المر ا	Lighting	
2.4			Refrigerated Storage (Methods) 5.1		Record Keeping		8.2			Detergents and Chemical Us	se and		Ventilation			
88.00						·		100000000000000000000000000000000000000			Storage			Verturation		
		3		52		Recall of Food		9.0	SANITA	RY FÁCILIT	Carlo Car	13.0	GENERAL	<u> </u>		
2.6		<u> </u>	Dry Storage	6.0	PERSO	NNEL			9.1			Washroom(s)	13.1		Licence	
2.7		COADANG	Storage of Food for Staff	6.1			Demonstrating K		9.2			Hand Washing Station(s)	13.2		Rodent and Insect (
******	OUD PK	EPAKATIC	N AND HANDLING	6.2			Employee Health		10.0	FLOOR	S, WALLS A	ND CEILINGS	13.3		Other Infractions/Ha	azards
3.1			Thawing Methods 6.3 Cooking Methods		Personal Hygiene Practices N.O. – Not Observed; S – Sa		10.1			Floors (Construction and Ma	1300 - 1300 - 1		<u>.</u>			
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Light Yello			rk Yellow Dec 20/16	Re-inspection Required:		Yes L	∃No							•		
Striped Re		Re	Date or inspecti	on:	IT Y	es, Date:										