## FOOD PREMISES INSPECTION FORM

Name of Premis	ses: 🧘	JARG	r PIZZQ 1	)ons	wi	Licence #:	02-010	40	Type:	Class 3  Class 4  Cl	ass 5		$\sim$	
Operator:			TOWN BLYD			Category:	Routine	Re-inspection	☐ Nev	v Licence	CD Follow-up Insp	ection	Brunsy	ouveau 1
Address:	61	M1111	TOWN RIVE			Water Supply:							Brunsv	<b>WICK</b>
Addi 655	<del>~ 1</del> 1	-1:00	10:10 · / JSC= V (					ivia; iio:pa;						_
	ervagen Ellense	Tanakari Araban Maran		Y was the bury and dest	an Till and the William Section (Apr. 185			20-02 Y 100-03 TA 144-144-00				SPUL PROBLEM STANS		
1.0 F000				33		Holding Methods		7.0 F000	reunale.	T AND UTENSILS	10.2		Walls (Construction ar	nd Maintenance)
		A				Cooling Methods		7.1		Food Equipment (Design, Construc	NEWSCHOOL STATE OF THE STATE OF	0	Ceilings (Construction	s and
1.1 (	4_	Approved So							0	Installation and Maintenance)			Maintenance)	
12 0			and Receiving	3.5		Re-heating Methods	1000	7.2	C	Food Contact Surfaces		VIER SUPPLY	AND WASTE DISPOSAL	- 111 )
13 0		Acceptable (	Containers and Labeling	3.6 4.0 F	C C	Handling Methods		7.3 7.4	0	Mechanical Dishwashing  Manual Dishwashing	11.1	6	Water (Quality and Qu Sewage Disposal	antity)
20 FOOD 810	JKAGE	Change of D	otentially Hazardous Foods	4.1	OOD DISPLAY AN	Display Methods		7,5	10	Eating Utensils and Dishes	11,3		Solid Waste Handling	
2.1		Frozen Stora				Advance Preparation			NING AND S			HTING AND V		
23 (			Storage (Temperature)		RECORD KEEPING			8.1	c	Cleaning and Sanitizing	12.1		Lighting	
										Detergents and Chemical Use and	<del></del>			
2.4		Refrigerated	Storage (Methods)	5.1		Record Keeping		8.2		Storage	12.2		Ventilation	
25 0		Refrigerated	Storage (Space)			Recall of Food			ARY FACIL			NERAL		
2.6 C		Dry Storage		8.0 1	PERSONNEL			9.1	<u></u>	Washroom(s)	13.1	U	Licence	
27 6			ood for Staff	6.1		Demonstrating Knowle		9.2		Hand Washing Station(s)	13.2	C/	Rodent and Insect Cor	
Control of the Control	EPARATI	ON AND HAND		8.2	<u></u>	Employee Health			STATE STATE STATE OF THE STATE	AND CEILINGS	13.3	0	Other Infractions/Haza	ırds
31 0		Thawing Me		6.3		Personal Hygiene Prac		10.1	1	Floors (Construction and Maintena	00/04/90/04/90/04/99	<u> </u>		
3.2		Cooking Met	tnods			N.O. – N	ot Observed; 5 – Sat	istactory; U –	Unsausiacio	ry; MI – Minor Infraction; MA – Major	imracuon; CR – Cri	icai iniracuon		
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FZT	/-	<del></del>					<del></del>							}
	Green				Re-inspection	¹ ∐Yes 🗹 No	5						,	}
Light Yellow	□ D	ark Yellow	0di19/70	17017 Required:			<u>_</u>						,	}
Striped Red			Date of Inspec		If Yes, Date:		:						1.	
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