Name of Premises:  Operator: Address:  OMOGO				Licence #:								Brunswick
Item N.O. S U		Item No.	N.O. S U		Item	N.O.	s U		Item	N.O.	S U	
1.0 FOOD /		3.3		Holding Methods	No. 7.0		EQUIPMENT	T AND UTENSILS	No.		//	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	1		Food Contact Surfaces	11.0	WATER	SUPPLY AN	D WASTE DISPOSAL
1.3	Acceptable Containers and Labeling	3.6	1 1	Handling Methods	7.3			Mechanical Dishwashing	11.1		1/2	Water (Quality and Quantity)
2.0 FOOD STORAGE		4.0	FOOD DISPLAY AND	pr-mb-n-mb	7.4		11	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	CLEAN	ING AND S		12.0	LIGHTI	NG AND VEN	
2.3	Refrigerated Storage (Temperature)	5.0	RECORD KEEPING	AND RECALLS	8.1		//	Cleaning and Sanitizing	12.1	1	//	Lighting
2.4	Refrigerated Storage (Methods)	5.1	-	Record Keeping	8.2			Detergents and Chemical Use and Storage	12.2			Ventilation
2.5	Refrigerated Storage (Space)	5.2	,	Recall of Food	9,0	SANITA	ARY PACILI		13.0	GENER	RAL 10	
2.6	Dry Storage		PERSONNEL		9.1		//	Washroom(s)	13.1		11	Licence
2.7 S.0 FOQD PREPARAT	Storage of Food for Staff ION AND HANDLING	6.1	$\sim$	Demonstrating Knowledge	9.2	51.005	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Hand Washing Station(s)	13.2		11	Rodent and Insect Control
3.1 3.1	Thawing Methods	6.2		Employee Health	10.0	FLOOR	S, WAIZES I	AND CEILINGS	13.3	+	/	Other Infractions/Hazards
3.2	Cooking Methods	0,3		Personal Hygiene Practices	10.1	nv: (1 11	ponticinator	Floors (Construction and Maintenance)  y; MI – Minor Infraction; MA – Major Infrac	tion: CP	Critical	Infraction	
Item No. Mi	The latest	COPY	of the	e current food	narks / //	Acc.	Fion	Shall be displaye	di			Mexit Complete for Correction  Next Complete for Correction  Next Complete for Correction
Green Light Yellow D Striped Red Red	ark Yellow Of the of Inspection	//4 h: 1	Re-inspection Required: If Yes, Date:	Yes No								