FOOD PREMISES INSPECTION FORM

Name	of Premis	es:	up To	tar			_		Licence #:	02-	- 0 2	5265						Brunswick
Opera		<u> </u>							Type: Class 3 Class 4			Class 5						
Addr	ess:	D9	LADOR	r Midlan	d 1	RJ.	NOV	rton	Category:	Nou Rou	ıtine	Пв	e-inspect	tion New Licence	Other			\mathbf{C} \mathbf{A} \mathbf{N} \mathbf{A} \mathbf{D} \mathbf{A}
									Water Supply:			_	unicipal					
Item					Item					12	Item				Item		T. Tu	
No.		s U			No.	N.O.	S	U			No.	N.O. S	U		No.	N.O.	S	
1.0	FOOD				3.3	1		Holding M	ethods		7.0	FOOD EQU	PMENT /	AND UTENSILS	10.2	1		Walls (Construction and Maintenance)
1.1		\sim	Approved Source		3.4		\sim	Cooling M	lethods	s	7.1			Food Equipment (Design, Constru- Installation and Maintenance)	ction, 10.3		\searrow	Ceilings (Constructions and Maintenance)
1.2		Purchasing and Receiving 3.5 Re			Re-heating	g Methods		7.2		,	Food Contact Surfaces	11.0	WATE	R SUPPLY A	AND WASTE DISPOSAL			
1.3		Acceptable Containers and Labeling 3.6 Ha			Handling N	Methods		7.3		,	Mechanical Dishwashing	11.1			Water (Quality and Quantity)			
2.0	FOOD ST	ORAGE			4.0	FOOD	DISPLAY	AND SERVICE	SERVICE		7.4		,	Manual Dishwashing	11.2			Sewage Disposal
2.1		>	Storage of Potentially Hazardous Foods		4.1	~	T	Display Methods			7.5			Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2	2		Frozen Stora	4.2	Advance Preparation				8.0	CLEANING AND SANITIZING		12.0	LIGHT	ING AND VI	ENTILATION			
2.3	3		Refrigerated	5.0	RECORD KEEPING AND R			LLS	8.1		Cleaning and Sanitizi		Cleaning and Sanitizing	12.1			Lighting	
2.4		Refrigerated Storage (Methods)		5.1	>		Record Ke	eeping		8.2		,	Detergents and Chemical Use and Storage	12.2			Ventilation	
2.5		Refrigerated Storage (Space) 5.2			, Recall of Food			9.0	SANITARY	FACILITI	ES	13.0	GENE	RAL				
2.6		Dry Storage 6.0 PERSONNEL					9.1		/	Washroom(s)	13.1			Licence				
2.7	>		Storage of F	ood for Staff	6.1			Demonstra	ating Knowledge		9.2		,	Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD PE	REPARATIO	ON AND HAND	LING	6.2			Employee	Health		10.0	FLOORS, V	ALLS A	ND CEILINGS	13.3			Other Infractions/Hazards
3.1		Thawing Methods 6.3 Pe			Personal I	Hygiene Practices		10.1		,	Floors (Construction and Maintena	ince)						
3.2		Cooking Methods N.O Not Observed; S - Satisfa			- Satisfactory; U	J – Unsatisfactory	y; MI – Minor	Infraction	n; MA – Major	Infractio	on; CR – Critical Infraction		•					
1	.3	X		Flour bi		mus	s+ k	be for	od gr	a de	pla	stic	an	d scoops	57000		tside	. Immedistely
L	ight Yellow	☑ Green	Dark '	Yellow Aug	27	120		Re-inspection Required:	□Yes	□No								
∫∏s	triped Red		Red			ection:	· · · · · · · · · · · · · · · · · · ·	If Yes, Date:		ļ								