								FOOD PREMISES	SINSPE	ECTIO	ON FO	ORM				
			71	on Tolan Shace	<			(7.7		_						
Name of Premises: The Jam Shack Operator: Address: 9493 Route & Blossfield								Licence #: UST	021	. ک	Type:	Class 3 Class 4 Class 5				
Oper	ator:							Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection								New Z Nouveau
Addr	ecc.	949	3 8	note & Blossfield												Brunswick
Addi	633.							vvater supply. Privati		ınıcıpaı						DI COILD WICK
Item 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	15		Holding Methods	7.0	FOOD	EQUIPM	ENT AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.1		<b>ا</b>	Аррі	roved Source	3.4	_		Cooling Methods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3		-	Ceilings (Constructions and Maintenance)
1.2		レ	Purc	chasing and Receiving	3.5	1		Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATER	SUPPLY A	AND WASTE DISPOSAL
1.3			Acce	eptable Containers and Labeling	3.6			Handling Methods	7.3	1		Mechanical Dishwashing	11.1		_	Water (Quality and Quantity)
2.0	FOODS	TORAGE			4.0	FOOD	DISPLAY AN	D SERVICE	7.4		_	Manual Dishwashing	11.2		7	Sewage Disposal
2.1		-	Stora	age of Potentially Hazardous Foods	4.1	<u> </u>		Display Methods	7.5			Eating Utensils and Dishes	11.3		_	Solid Waste Handling
2.2		Frozen Storage		4.2	Adva		Advance Preparation	8.0	CLEAN	ING AN	SANITIZING	12.0	LIGHTIN	G AND VE	NTILATION	
2.3		レ	Refri	igerated Storage (Temperature)	5.0	RECO	RD KEEPING	AND RECALLS	8.1		_	Cleaning and Sanitizing	12.1		_	Lighting
2.4		4		gerated Storage (Methods)	5.1	<u></u>		Record Keeping	8.2	1	_	Detergents and Chemical Use and Storage	12.2		-	Ventilation
2.5		-		gerated Storage (Space)	5.2	_		Recall of Food	9,0	SANIT	ARY FAC	EILITIES	13.0	GENERA	L	
2.6		4		Storage	6.0	PERSO	DNNEL		9.1		-	Washroom(s)	13.1		-	Licence
2.7				age of Food for Staff	6.1		_	Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2		-	Rodent and Insect Control
3.0	FOOD P	REPARAT		HANDLING	6.2			Employee Health	10.0	FLOOR	RS, WALI	LS AND CEILINGS	13.3		-	Other Infractions/Hazards
3.1				ving Methods	6.3		<u></u>	Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)				
3.2			Cook	king Methods	İ			N.O. – Not Observed; S	<ul> <li>Satisfacto</li> </ul>	ry; U – U	Insatisfa	ctory; Ml – Minor Infraction; MA – Major Infract	ion; CR -	- Critical In	fraction	
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Light	t Yellow		ark Yell	ow Oct 15, 20	19	Re Re	-inspection quired:	□Yes □No								