FOOD PREMISES INSPECTION FORM

Name of Premises:			FOOD AAND #9263				Licence #: 04-00166 Type: □ Class 3 □ Class 4 □ Class 5							
Address:		<u>533</u>	- Ene	LAND IF Go mand Dargells	BLA	ed.		utine 🗌 Re-insr Private 🕡 Mu		Licence ☐ Complaint ☐ CD Fo	ollow-up	Inspection	on	Brunswick
Item	N.O.	s U			Item	N.O. S JU		Item No.	N.O. S U		Item No.	N.O.	s u	
No. 1.0	FOOD		<u> </u>		No. 3.3	1	Holding Methods	7.0	FOOD EQUIPMENT	I AND UTENSILS	10.2		V	Walls (Construction and Maintenance)
1.1	FOOD		Approved	l Source	3.4		Cooling Methods	7.1		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		1	Ceilings (Constructions and Maintenance)
1.2		1/	Purchasir	Purchasing and Receiving			Re-heating Methods	7.2		Food Contact Surfaces	11.0	WATE	R SUPPLY AN	D WASTE DISPOSAL
1.3				Acceptable Containers and Labeling			Handling Methods	7.3	W S	Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0	FOOD S	TORAGE			4.0	FOOD DISPLAY A	ND SERVICE	7.4	V	Manual Dishwashing	11.2		0	Sewage Disposal
2.1		1	Storage of	of Potentially Hazardous Foods	4.1	V	Display Methods	7.5		Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2		2	Frozen S	Frozen Storage		V	Advance Preparation	8.0	CLEANING AND SA	NITIZING	12.0	LIGHT	ING AND VEN	The state of the s
2.3		2	Refrigerated Storage (Temperature)		5.0	RECORD KEEPING	AND RECALLS	8.1	1	Cleaning and Sanitizing	12.1		10	Lighting
2.4			Refrigera	Refrigerated Storage (Methods)			Record Keeping	8.2		Detergents and Chemical Use and Storage	12.2		200	Ventilation
2.5		- 1	Refrigera	ted Storage (Space)	5.2		Recall of Food	9.0	SANITARY FACILITI	ES	13.0	GENE	RAL	erested
2.6	V	, /	Dry Stora	ige	6.0	PERSONNEL/		9.1	<i>\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\</i>	Washroom(s)	13.1		1	Licence
2.7	٠	V	Storage of	of Food for Staff	6.1	V	Demonstrating Knowledge	9.2		Hand Washing Station(s)	13.2		<i>M</i>	Rodent and Insect Control
3.0	FOOD P	REPARAT	ION AND HA	N AND HANDLING			Employee Health	10.0	FLOORS, WALLS A		13,3		ļ	Other Infractions/Hazards
3.1		V		Thawing Methods		<i>\\\\\</i>	Personal Hygiene Practices	10.1		Floors (Construction and Maintenance)				
3.2			Cooking I	Methods	<u> </u>		N.O. – Not Obse	rved; S – Satisfactor	y; U – Unsatisfactory	; MI – Minor Infraction; MA – Major Infrac	tion; CR -	- Critical	Infraction	
Iten	No.	MI	MA CR					Remarks						Date for Correction
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		V Floors along walls need to be cheaned NOTE: Strough have utensil racks.												
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	Green Re-inspection Yes Wo													
□ Lie	ht Yellov		Dark Yellow	16/00/20	2 /	Required:	LIYES LYNO	Yes 🖟 No						
					Z <u>-</u>	IF Van Data				7 definition				
Striped Red Red Date of Inspection: If Yes, Date:														