## **FOOD PREMISES INSPECTION FORM**

Name of Premises: 1220, boy										Licence #: Office / Type: Class 3 To Class 4 Class 5									$\triangleright$
	4	a	T.,	- 1	-a l					Category: Routine	Category: ☑ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection						on	Brunswick	
Addr	ess: 🗋	107	/ <del>0</del> ¢	miguel	Roll					Water Supply:  Priv	vate 🛂 Mu	nicipal							Druiswick
Grand Sault, UB																			
Item No.	N.O.	8	U			item No.	N.O.	s	U		Item No.	N.O.	s u	10 F. A. St. B. 195		Horn No.	N.O.	8 0	
1.0	FOOD					3.3		<b>V</b>		Holding Methods	7.0	FOOD	EQUIPMENT	AND UTENSILS		10.2		ب	Walls (Construction and Maintenance)
1.1			A	opproved S	Source	3.4	1			Cooling Methods	7.1		1	Food Equipment (D Installation and Mai		10.3			Ceilings (Constructions and Maintenance)
1.2		<b>V</b> ,	F	Purchasing and Receiving		3.5	V			Re-heating Methods	7.2			Food Contact Surfaces		11.0	WATE	R SUPPLY AN	D WASTE DISPOSAL
1.3				Acceptable Containers and Labeling		3.6		V	·	Handling Methods	7.3		V	Mechanical Dishwa	shing	11.1		<b>U</b>	Water (Quality and Quantity)
2.0	FOOD ST	ORAGI				4.0	FOOD	DISPLA	AY ANI	SERVICE	7.4		<u> </u>	Manual Dishwashin		11.2		<u></u>	Sewage Disposal
2.1				Storage of Potentially Hazardous F		4,1	_	-	_	Display Methods	7.5	Eating Utensils and Dishes		11.3			Solid Waste Handling		
2.2		V/		rozen Sto	rage d Storage (Temperature)	4.2 re) 5.0 RECO			Advance Preparation  KEEPING AND RECALLS		8.0	CLEANING AND SANITIZING  Cleaning and Sanitizing		12.0	LIGHT	LIGHTING AND VENTILATION			
		<b>V</b>		keingerate	d Storage (Temperature)	3.V	RECO	AD VE	PING	AND RECALLS	8.1	-	<u>                                   </u>	+		12.1			Lighting
2.4		$\checkmark$	F	Refrigerate	d Storage (Methods)	5.1	-	~	_	Record Keeping	8.2		V	Detergents and Che Storage	emical Use and	12.2			Ventilation
2.5		V	F	Refrigerated Storage (Space)		5.2		Recall of Food		9.0	SANITARY FACILITIES		13.0	GENE	RAL				
2.6		<b>√</b>		Ory Storage		6.0	PERSO	DNNEL	,		9.1			Washroom(s)		13,1			Licence
2.7	<u> </u>				Food for Staff	6.1		N/		Demonstrating Knowledge	9.2			Hand Washing Stat	ion(s)	13.2			Rodent and Insect Control
3.0	FOOD PF	REPAR				6.2		<b>V</b>		Employee Health	10.0	FLOOI		ND CEILINGS		13.3			Other Infractions/Hazards
3.1		V		Thawing Methods 6.3 Cooking Methods			Personal Hygiene Practices	10.1	Floors (Construction and Maintenance)  ory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infract			e Control of the Cont							
3.2	L	<b>V</b>		COOKING MI	etnods					N.O. – Not Observed	i; S – Satisfacto	ry; U – L	nsatisfactor	/; MI – Minor Infractio	on; MA – Major Infra	ction; CR -	- Critical	Infraction	
Item No. MI MA CR Date for Correction																			
7.1		-/1			Mahara		1000	e della coll		alun alan		70	STREET,					1 20 40	
		<u> </u>								opinos otto each use									
<b>E.</b>		/		Sanifez, in			Can	χή	<i>b</i> —	orsor is too so	trong,	4	100015	to be no	o Bendron	X 2	400		Corrected
5		V Some Shelv				5 nood cloan				lina	<u> </u>						<i>y</i> (	<i>,</i>	•
10	.1	I floors are in a good stade of repair in Kitchen, they need to be replaced																	
_									F 11 .	• •	<u> </u>								
_/0	· <del>Ø</del>	V			Costain Wall	- Duc	AIUY	10	V-92.	in a boul sta	16 OF	160	yr a	nd need y	o or rate	Brite	<b>X</b>		
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,	7	Gree	n				p.	e-insp	ection										-
Lig	ــــ ht Yellow	_	$\Box$ Dark Yellow $2020/11/18$				R	equire	d:	Yes ☑No									
-	iped Red		Red		Date of Inspect	ion:	  f	Yes, C	ate:										
<u> </u>	-p-u-1104		,																~