## FOOD PREMISES INSPECTION FORM

Name of Pre	mises:	Nodine Le	ble	en.		Licence #: 07-00 PS	52		Type: Class 3 Class 4 Class 5  New Licence Complaint CD Foll				
Operator:	<u> </u>					Category: Routine	] Re-ins	spection	☐ New Licence ☐ Complaint ☐ CD Foll	ow-up	Inspectio	n	Brunswick
Address:	450	Ell River A	d			Water Supply:   Private	~ZAM	unicipal					DI UI ISWICK
	Ba	ie Sta- Anna N. B				777	<i>)</i> / ·						
			Yes			_	liem			leara			
No.	S U		No.	H,O.	S U		No.	N.O.	S U	No.	N.O.	8   U	
1.0 FOOD			3.3	V		Holding Methods	7.0	FOOD	EQUIPMENT AND UTENSILS	10.2	1		Walls (Construction and Maintenance)
1.1		Approved Source	3.4	1		Cooling Methods	7.1	1	Food Equipment (Design, Construction, Installation and Maintenance)	10.3	ممنا		Ceilings (Constructions and Maintenance)
1.2		Purchasing and Receiving	3.5	1/		Re-heating Methods	7.2		Food Contact Surfaces	11.0	WATER	SUPPLY AN	D WASTE DISPOSAL
13		Acceptable Containers and Labeling	3.6	\ \sigma_		Handling Methods	7.3	<u></u>	Mechanical Dishwashing	11.1	سنا	.	Water (Quality and Quantity)
	STORAGE		4.9	SECTION 555	DISPLAY AN		7.4	سن ا		11.2	V		Sewage Disposal
21	<u> </u>	Storage of Potentially Hazardous Foods	4.1	1		Display Methods	7.5	1	Eating Utensils and Dishes	11.3	V	IG AND VEN	Solid Waste Handling
22		Frozen Storage	4.2		I I	AND RECALLS	6.0	LLEA	KING AND SANITIZING	12.1	10 1 10 10 10 10 10 10 10 10 10 10 10 10	NO AND VEN	
2,3		Refrigerated Storage (Temperature)	5.0	REGU	NO REEPING	AND RECALLS	8.1	-1/	Cleaning and Sanitizing  Detergents and Chemical Use and	44.			Lighting
2.4	V	Refrigerated Storage (Methods)	51	<i>''</i>		Record Keeping	8.2	V	Storage	12.2	V		Ventilation
25	<i>i</i> /	Refrigerated Storage (Space)	5.2	V		Recall of Food	9.0	SANIT	ARY FACILITIES	13.0	GENER	AL.	
2.6	<b>V</b>	Dry Storage	6.0	PERS	INNEL		9.1	1	Washroom(s)	13.1		سين	Licence
2.7		Storage of Food for Staff	6.1	1/		Demonstrating Knowledge	9.2		Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0 FOOD	PREPARATIC	N AND HANDLING	6.2	V		Employee Health	10.0	FLOO	S, WALLS AND CEILINGS	13.3			Other Infractions/Hazards
		Thawing Methods	6.3	V	<u></u>	Personal Hygiene Practices	10.1	1	Floors (Construction and Maintenance)				
32 V		Cooking Methods				N.O. – Not Observed; S – S	atistacto	ory; U – U	Insatisfactory; MI – Minor Infraction; MA – Major Infraction	n; CK -	- Critical	ntraction	***************************************
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را Light Yellov	ZGreen v □ Da	rk Yellow 25/09/19		Re	e-inspection equired:	Yes Wio			ě				
Striped Rec		d Date of Inspecti		H '	Yes, Date:								Signature:
							_	_					·

White - Office; Yellow - Operator; Blue - Copy for Posting

03/2012