								FOOD PREMISES I	INSPI	ECHO	NH	UK	IVI				
Nam	e of Pre	mises	: _	Prospect ST DOOK DUN	teen			Licence#: 03-0* Category: Routine		-			Class 3 Class 4 Class 5	allow up	Inapactic	20	- Novy D Novyrovy
Addr	ess:		12	Prospect ST Doaktown				Water Supply: Private				vew	cicence complaint cb rc	ilow-up i	пъреспо	n i	Brunswick
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			Holding Methods	7.0	FOOD	EQUIPN	MENT	AND UTENSILS	10,2			Walls (Construction and Maintenance)
1.1		0		Approved Source	3.4	_		Cooling Methods	7.1				Food Equipment (Design, Construction, Installation and Maintenance)	10.3		_	Ceilings (Constructions and Maintenance)
1.2	1			Purchasing and Receiving	3.5	_		Re-heating Methods	7.2		_		Food Contact Surfaces	11.0	WATER	SUPPLY A	ND WASTE DISPOSAL
1.3		-		Acceptable Containers and Labeling	3,6	_		Handling Methods	7.3	~			Mechanical Dishwashing	11.1		_	Water (Quality and Quantity)
2.0	FOOD	STORA	GE		4.0	FOOD	DISPLAY AN	ID SERVICE	7.4		_		Manual Dishwashing	11.2		-	Sewage Disposal
2.1		1		Storage of Potentially Hazardous Foods	4.1	1		Display Methods	7.5				Eating Utensils and Dishes	11.3		-	Solid Waste Handling
2.2		-		Frozen Storage	4.2	_		Advance Preparation	8.0	CLEAN	IING AN	DS/	ANITIZING	12.0	LIGHTI	NG AND VE	NTILATION
2.3		-		Refrigerated Storage (Temperature)	5.0	RECOF	D KEEPING	AND RECALLS	8.1		-		Cleaning and Sanitizing	12.1		-	Lighting
2.4		-		Refrigerated Storage (Methods)	5.1	_		Record Keeping	8.2				Detergents and Chemical Use and Storage	12.2		_	Ventilation
2.5				Refrigerated Storage (Space)	5.2	_		Recall of Food	9.0	SANITA	ARY FA	CILIT	ries	13.0	GENER	tAL	
2.6		_		Dry Storage	6.0	PERSO	NNEL		9.1				Washroom(s)	13.1		NE CONSTRUCTION OF THE CONTROL OF TH	Licence
2.7	<u>レ</u>			Storage of Food for Staff	6.1		-	Demonstrating Knowledge	9.2		_		Hand Washing Station(s)	13.2		-	Rodent and Insect Control
3.0	FOOD	REPA	RATIO	N AND HANDLING	6.2		_	Employee Health	10.0	FLOOR	S, WAL	LS A	AND CEILINGS	13.3		Alphan.	Other Infractions/Hazards
3.1	د			Thawing Methods	6.3		-	Personal Hygiene Practices	10.1		_		Floors (Construction and Maintenance)				
3.2				Cooking Methods				N.O. – Not Observed; S – S	Satisfacto	ory; U – U	nsatisfa	ctory	y; MI – Minor Infraction; MA – Major Infract	ion; CR -	Critical I	Infraction	
item	No.	Mit	Ni d	êR .				Ren	narks								Date for Correction
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Green		Re-inspection	П.,	<u></u>		
Light Yellow Dark Yellow	Dec 19, 2019	Required:	Yes	No		
Striped Red Red	Date of Inspection:	If Yes, Date:			AND ALL OF THE PARTY OF THE PAR	