FOOD PREMISES INSPECTION FORM														R			
Name of Premises: Léo'S Take Out Inc. Operator: Leo'S Take Out /t nc.								Licence #:	11-		150						Name
Name of Fremises: Note that the state of the								Licence #:	* Cartie 1								Brunswick
Opera	tor:	Leo	3 lake	Out /t		2	C	Type:	Clas	s 3	1	class 4	Class 5				
Addre	ss:	116.	116 Irving Blvd. Boucts				NB	Category:	Rout	tine		Re-inspect	tion New Licence	Other			C A N A D A
								Water Supply:	Priva	ate		Municipal					
Item					Item	T	T_ T			Item				Item		- U	
No.	N.O.	S U			No.	N.O.	S U			No.	N.O.	S U		No.	N.O.	S	
1.0	FOOD	T T			3.3		\	Holding Methods		7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.1			Approved So	ource	3.4			Cooling Methods		7.1			Food Equipment (Design, Construction Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2			Purchasing a	and Receiving	3.5			Re-heating Methods		7.2			Food Contact Surfaces	11.0	WATER	R SUPPLY AN	ID WASTE DISPOSAL
1.3			Acceptable Containers and Labeling					Handling Methods		7.3	/	3 1 2 3	Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0	FOOD	STORAGE				FOOD	DISPLAY AN	T		7.4	1 1 15		Manual Dishwashing	11.2			Sewage Disposal
2.1				otentially Hazardous Foods	4.1			Display Methods		7.5			Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2		/		Frozen Storage				Advance Preparation		8.0	CLEAN	ING AND SAN		12.0	LIGHTI	NG AND VEN	ITILATION
2.3			Refrigerated	Storage (Temperature)	5.0	RECO		AND RECALLS		8.1			Cleaning and Sanitizing	12.1			Lighting
2.4			Refrigerated	Storage (Methods)	5.1		NIA	Record Keeping		8.2			Detergents and Chemical Use and Storage	12.2		1	Ventilation
2.5			Refrigerated Storage (Space)		5.2			Recall of Food	call of Food		SANITARY FACILIT		ES	13.0	GENER	RAL	•
2.6			Dry Storage	July 1	6.0	PERS	ONNEL			9.1			Washroom(s)	13.1			Licence
2.7				Storage of Food for Staff				Demonstrating Knowledge		9.2			Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD	PREPARAT	TION AND HANDLING		6.2			Employee Health	1000	10.0	FLOOR	S, WALLS AN	ND CEILINGS	13.3	The state of the		Other Infractions/Hazards
3.1			Thawing Methods 6.3				Personal Hygiene Practices		10.1			Floors (Construction and Maintenance)					
3.2			Cooking Met		N.O	- Not Obs	served; S – Sa	tisfactory; U – Unsatisfactory;	MI – Minor I	Infraction	; MA – M	ajor Infraction	n; CR – Critical Infraction				
Item N	0.	MI	MA CR	Remarks												D	ate for Correction
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								78									
				1			T										
☐ Green ☐ Light Yellow ☐ Dark Yellow							No										
				Dark Yellow Nov. 21				uncu.									
Striped Red			☐ Red	Red Date of		f Inspection: If Y		s, Date: N/A									