FOOD PREM	IISES INS	PECTION	FORM
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Name of Operator Address		44		FES	ac Sports (opports Cantalogue)	een	tee	in	Licence #: 01-012 Category: Toutine Water Supply: Private	Re-ins			Class 3 Class 4 Class 5 Licence Complaint CD Fo	ollow-up	Inspection	on	Brunswick
Item N	0. 8					Item No.	N.O.	s u		Item No.	N.O.	S U		Item No.	N.O.	s U	
	OD		1			3.3			Holding Methods	7.0	FOOD	FOUIPMENT	AND UTENSILS	10.2		. /	Walls (Construction and Maintenance)
1.1			Appro	oved Se	Source	3.4	9.8	1	Cooling Methods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3		/	Ceilings (Constructions and Maintenance)
1.2	/	/	Purch	asing	and Receiving	3.5		1//	Re-heating Methods	7.2	91.50		Food Contact Surfaces	11.0	WATE	R SUPPLY A	ND WASTE DISPOSAL
1.3	6		Accep	otable	Containers and Labeling	3.6		/	Handling Methods	7.3			Mechanical Dishwashing	11.1		/	Water (Quality and Quantity)
2.0 FC	OD STO	RAGE				4.0	FOOD	DISPLAY AN	D SERVICE	7.4			Manual Dishwashing	11.2			Sewage Disposal
2,1		/	Storag	ge of P	Potentially Hazardous Foods	4.1			Display Methods	7.5			Eating Utensils and Dishes	11.3	1		Solid Waste Handling
2.2		/	Froze	n Stora	rage	4.2			Advance Preparation	8.0	CLEA	NING AND SA	NITIZING	12.0	LIGHT	ING AND VE	NTILATION
2.3		/	Refrig	gerated	d Storage (Temperature)	5.0	RECOF	RD KEEPING	AND RECALLS	8.1		1	Cleaning and Sanitizing	12.1			Lighting
2.4		/	Refrig	gerated	d Storage (Methods)	5.1	-		Record Keeping	8.2			Detergents and Chemical Use and Storage	12.2		/	Ventilation
2.5	-	1	Refrig	gerated	d Storage (Space)	5.2		P100 2 0 2 10	Recall of Food	9.0	SANIT	TARY FACILITI	IES	13.0	GENE	RAL	
2.6		//	Dry S	torage		6.0	PERSO	ONNEL		9.1		1./	Washroom(s)	13.1			Licence
2.7			Storag	ge of F	Food for Staff	6.1			Demonstrating Knowledge	9.2	0.00		Hand Washing Station(s)	13.2		/	Rodent and Insect Control
3.0 FC	OD PRE	PARAT	ON AND	HAND	DLING	6.2		//	Employee Health	10.0	FL00	RS, WALLS A	ND CEILINGS	13.3			Other Infractions/Hazards
3.1	L		Thawi	ing Me	ethods	6.3	The Company		Personal Hygiene Practices	10.1	1025		Floors (Construction and Maintenance)				
3.2			Cooki	ing Me	ethods				N.O. – Not Observed; S	 Satisfacto 	ory; U – U	Unsatisfactory	r; MI – Minor Infraction; MA – Major Infrac	tion; CR	Critical	Infraction	
Item No.		MI	MA C	CR						Remarks					7		Date for Correction
Light Y	ellow	Green	ark Yell	low	Date of Inspect	(8 ion:	Re	e-inspection equired: Yes, Date:	Yes No						1	/	