FOOD PREMISES INSPECTION FORM

	Premises: _	Shawn's Vance	<u> </u>	Licence #:		/pe: Class 3 Talass 4 Class 5		Ď
Operator: \		151 9		Category: Coutine		☐ New Licence ☐ Complaint ☐ CD F	follow-up Inspection	Brunswick
Address:		R Doran	le of	Water Supply: Private	Municipal			DI UI ISWICK
	16 2000 9	$I_{\rm const} \approx 2.00 \rm GeV cm^2 Separate cm^2 cm$		it de exemple announce de	V (1 (1 (1 (1 (1 (1 (1 (1 (1 (Medical programmes to the contract of the		
1.0 FO	OD .		33	Holding Methods	7.0 FOOD E	QUIPMENT AND UTENSILS	10.2	Walls (Construction and Maintenance)
1.1	<u> </u>	Approved Source	3.4	Cooling Methods		Food Equipment (Design, Construction,	10.3	Ceilings (Constructions and
_				*	7.1	Installation and Maintenance)		Maintenance)
13	_	Purchasing and Receiving Acceptable Containers and Labeling	3.5	Re-heating Methods Handling Methods	73	Food Contact Surfaces	Company and Production of the Company of the Compan	AND WASTE DISPOSAL
CONTROL STREET, STREET	OD STORAGE	Acceptable containers and Labering	4.0 FOOD DISPLAY A		74	Mechanical Dishwashing Manual Dishwashing	11.1	Water (Quality and Quantity) Sewage Disposal -
2.1	- 	Storage of Potentially Hazardous Foods	4.1	Display Methods	7.5	Eating Utensils and Dishes	113	Solid Waste Handling
22		Frozen Storage	4.2	Advance Preparation	C1/4426/3C1/3628/4C19C3	NG AND SANITIZING	12.0 LIGHTING AND V	
2.3		Refrigerated Storage (Temperature)	5.0 RECORD KEEPIN		8.1	Cleaning and Sanitizing	12.1	Lighting
24		Refrigerated Storage (Methods)	51 -	Record Keeping	8.2	Detergents and Chemical Use and	12.2	
				· •		Storage		Ventilation
2.5	/ 	Refrigerated Storage (Space)	5.2	Recall of Food		RY FACILITIES	13.0 GENERAL	
2.7		Dry Storage Storage of Food for Staff	6.0 PERSONNEL	Demonstrating Knowledge			13.1	Licence
5 B 10 B 1	DOPEDARATIO	N AND HANDLING	6.2	Employee Health	9.2	Hand Washing Station(s Yelocal	13.2	Rodent and Insect Control
3.1		Thawing Methods	6.3	Personal Hygiene Practices	10.1	Floors (Construction and Maintenance)	13.3	Other Infractions/Hazards
3.2	/ -	Cooking Methods			SARAS SECONDO S	satisfactory; MI – Minor Infraction; MA – Major Infrac	etion: CB Critical Infrastica	
			Food p	reme Volonga ser	ung for	d		
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				10011				
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Light Ye	Green	rk Yellow Teb 19 20	Re-inspection Required:	n Yes ANO				
Striped Red Red			1.0	 				
Jarriped	Red L Ke	Date of inspect	tion: If Yes, Date:	- + -				