FOOD PREMISES INSPECTION FORM																			
										Licence #:	01-0	3//6							- Novy Novyonu
Name	of Pren	nises:	1/01	ani	TO TO 1	4)0													Brunswick
Opera	itor:	DELUXE FREDCH					RIZ	\sim		Type:	Class 3		Class 5						
Addre	ess:	176 ST- GEORGE				STEET				Category:	2 Routine		Re-inspection New Licence			Other			C A N A D A
				me	preton					Water Supply:	Private		Mur	_					
Item	IF State of the st			,,,		Item	1				Iten					Item			U [
No.	N.O.	SU				No.	N.O.	S	U		No.	N.O.	S	U		No.	N.O.	S	
1.0	FOOD					3.3		_	-	Holding Methods	7.0	FOO	D EQUIP	MENT	AND UTENSILS	10.2			Walls (Construction and Maintenance)
1,1			Арр	roved Sou	ırce	3.4				Cooling Methods	7.1		_		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		_	Ceilings (Constructions and Maintenance)
1.2			Pur	Purchasing and Receiving			_	1		Re-heating Methods	7.2	1	_		Food Contact Surfaces	11.0	WATER	SUPPLY	Y AND 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	STORAGE				4.0	FOOD	DISPL	AY AN	D SERVICE	7.4				Manual Dishwashing	11.2			Sewage Disposal
2.1		/	Storage of Potentially Hazardous Foods		4.1		1	-	Display Methods	7.5				Eating Utensils and Dishes	11.3			Solid Waste Handling	
2.2	* 1	_	Frozen Storage		4.2				Advance Preparation	8.0	CLE	ANING A	ND SA	ANITIZING	12.0	LIGHTIN	IG AND	VENTILATION	
2.3		/	Ref	rigerated S	Storage (Temperature)	5.0	RECO	RD KE	EPING	AND RECALLS	8.1			-	Cleaning and Sanitizing	12.1			Lighting
2.4		/			Storage (Methods)	5.1	-	- 1		Record Keeping	8.2				Detergents and Chemical Use and Storage	12.2			Ventilation
2.5			_	Refrigerated Storage (Space)		5.2			V	Recall of Food	9.0	SAN	TARY FACILITIES		13.0	GENER	AL		
2.6		_		Dry Storage Storage of Food for Staff		6.0 6.1	PERS	ONNEL	•	T=	9.1			-	Washroom(s)	13.1			Licence
2.7				-				-	-	Demonstrating Knowledge	9.2	1 1 1 1 1 1			Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD	PREPARA				6.2				Employee Health	2000 0000000000000000000000000000000000		FLOORS, WALLS AND CEILINGS		13.3			Other Infractions/Hazards	
3.1				wing Meth		6.3	6.3 Personal Hygiene Practices 10.1 Floors (Construction and Maintenance N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction					Floors (Construction and Maintenance)			53.1				
3.2		MI	MA	cR CR	Remarks	N.O. –	- NOT ODS	ervea;	3 – 3a	ustactory; U – Unsatistactory;	IVII — IVIINOF INTRAC	uon; wa -	· Wajor II	ııracıı	on; CR – Crucai imraction				Date for Correction
menn i	.0.	110	WA	IIA CR Remarks															Date for Odification
														14					
			H W 1																
	-		1,000		j. v			F.								41			
				1														,	
	-	-	-	-															
					-1														
										12			87	L					7
																			
		_	-	-															***************************************
						782				6					<u>, '</u>				
																- 2			
											S.								
Green Re-inspection																			
Li	ght Yello			Dark Y	ellow FEB	18,	20%	20	Req	nspection Yes	No								
	-		-	Red		of Insp	ection:		If Ye	es. Date:									-
Striped Red Date of Inspection: If Yes, Date:																			

Food Premises Standard Operational Procedures

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

Version 6.0 January 2019 Replaces Version 5.1

01/2019