## FOOD PREMISES INSPECTION FORM

Name Opera Addre	-	Buddle	Buddha Bear Coffee Roaster Type: Class 3 Class 4 Class 5										Brunswick C A N A D A			
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	V		Holding Methods	7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.1		U		Approved Source				Cooling Methods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3		4	Ceilings (Constructions and Maintenance)
1.2		1	Purchasing	and Receiving	3.5	1		Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATE	R SUPPLY A	ND WASTE DISPOSAL
1.3		1	Acceptable	Containers and Labeling	3.6	V	1	Handling Methods	7.3			Mechanical Dishwashing	11.1		-	Water (Quality and Quantity)
2.0	FOOD	STORAGE			4.0	FOOL	DISPLA	AND SERVICE	7.4	1		Manual Dishwashing	11.2		1/	Sewage Disposal
2.1		X		Potentially Hazardous Foods	4.1	1		Display Methods	7.5			Eating Utensils and Dishes	11.3		10	Solid Waste Handling
2.2				Frozen Storage		V		Advance Preparation	8.0	CLEA	NING AND S		12.0	LIGHT	ING AND VE	
2.3		1	Refrigerate	ed Storage (Temperature)	5.0	RECO	ORD KEEP	ING AND RECALLS	8.1			Cleaning and Sanitizing	12.1		1/	Lighting
2.4		1	Refrigerate	ed Storage (Methods)	5.1	V		Record Keeping	8.2		L	Detergents and Chemical Use and Storage	12.2		1	Ventilation
2.5	2.5		Refrigerated Storage (Space)			V		Recall of Food	9.0	SANIT	ARY FACILI	TIES	13.0	GENE	RAL	
2.6	1 1 1 1 1 1 1		Dry Storag	е	6.0	PERS	ONNEL	<u> </u>	9.1		-	Washroom(s)	13.1			Licence
2.7	1			Food for Staff	6.1			Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2		4	Rodent and Insect Control
3.0	S REPOSITE MANAGEMENT HONE.	PREPARATIO			6.2		1	Employee Health	10.0	FL00	RS, WALLS	AND CEILINGS	13.3		0	Other Infractions/Hazards
3.1	1		Thawing M	And the same of th	6.3		1	Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)				
3.2	V		Cooking M		N.O	Not Obs	served; S	– Satisfactory; U – Unsatisfactory; MI – M	inor Infractio	n; MA –	lajor Infracti	on; CR – Critical Infraction				
	m No. MI MA CR Remarks													Date for Correction		
8	2											200 pm) The manuta				corrected.
guidelines must be Followed and test strips must be used to ensure the concentration is																
			1 1 2	adoquate:												
9.2			N. Distance		4	not be stored in the hand wouthing					Lities	The hard works		Ctrit	18 - (	Corrected
1.7		-	2	Dianes Co	moo.	) 6	69	tored in the nandi	MOTU L	200	101100	I'ME HURA WASH	שעש	SIM!	03	Corrector
4.				must bo	easi	190	ccec	1,560								
															1	
		1/2		25 2-78 - 18 2 3 1			-		*		118 119			:		
											1					
-	_		3.85			5			7							2
						_11										
								4 - 1	4 4						2 - 2	
											-		2			
				1 354	•	-										
		Green						De les estice	<u> </u>							
	ght Yello				30	,20		Re-inspection Yes								
						×										
∐ St	riped Re		Red		of Insp	ection:		If Yes, Date:								
	Wh	ite – Office;	Yellow – O	perator; Blue – Copy for Po	osting											e e e e e e e e e e e e e e e e e e e