FOOD PREMISES INSPECTION FORM

Name	of Premises	s: _	_O++	The Ra.	1				Licence #:	02-	02	16 9 4						Brunswick
Operator:									Type:	Class	3	Class 4	ļ	Class 5				
Addre	ss: =	2	Mai.	n st. su	554	Cate			Category:	Routin	ıe.	Re-insp	<u>=</u>	Other			\mathbf{C} \mathbf{A} \mathbf{N} \mathbf{A} \mathbf{D} \mathbf{A}	
				* (Water Supply:	Private		Municip		New Electrice				
Itom			1		Itom				water Suppry.		ltem				1 11			
Item No.	N.O. S	U			Item No.	N.O.	S	u			No.	N.O. S U			ltem No.	N.O.	s u	
1.0	FOOD				3.3	1		Holdir	ng Methods	5	7.0	FOOD EQUIPMEN	NT AND UTENS	SILS	10.2			Walls (Construction and Maintenance)
1.1			Approved Sou		3,4	V		Coolir	ng Methods		7.1			ipment (Design, Construct n and Maintenance)	ion, 10.3		>	Ceilings (Constructions and Maintenance)
1.2			Purchasing and Receiving		3.5	1/			eating Methods		7.2			tact Surfaces	11.0	WATEF	SUPPLY	AND WASTE DISPOSAL
1.3			Acceptable Containers and Labeling		3.6	12			ling Methods		7.3			al Dishwashing	11.1	1		Water (Quality and Quantity)
2.0			<u> Talangan da kabupatan da kabupatan da kabupat da kabu</u>		4.0	FOOD	DISPLA	Y AND SERV			7.4			ishwashing	11.2		\sim	Sewage Disposal
2.1		1		tentially Hazardous Foods	4.1			+	ay Methods		7.5			ensils and Dishes	11.3		>	Solid Waste Handling
2.2			Frozen Storage		4.2			nce Preparation	n 8.0		CLEANING AND SANITIZING		12.0	LIGHTI	NG AND V	ENTILATION		
2.3	3 7		Refrigerated Storage (Temperature)		5.0	RECORD KEEP		ING AND RECALLS			8.1		Cleaning a	and Sanitizing	12.1	`		Lighting
2.4		7		Storage (Methods)	5.1	>			rd Keeping		8.2		Storage	s and Chemical Use and	12.2)	Ventilation
2.5		/	<u> </u>	Storage (Space)	5.2			Reca	II of Food		9.0	SANITARY FACIL	LITIES	<u> </u>	13.0	GENER	RAL	
2.6	_ >	<u>'</u>	Dry Storage		6.0	PERS	ONNEL	<u> </u>	<u> 118 5456</u>		9.1	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	Washroon	n(s)	13.1		\geq	Licence
2.7	7		Storage of Fo		6.1			Demo	onstrating Knowledge		9.2			shing Station(s)	13.2		2	Rodent and Insect Control
3.0	FOOD PRE	PARAT	ON AND HAND		6.2				oyee Health		10.0	FLOORS, WALLS	AND CEILING	SS	13.3		\searrow	Other Infractions/Hazards
3.1	7		Thawing Methods Cooking Methods		6.3				Personal Hygiene Practices factory; U – Unsatisfactory	10.1			Floors (Construction and Maintena	ınce)				
											1 000							
																		•
	ght Yellow] Gree	☐ Dark Yellow Seo+			Re-inspection Required:			tion Yes	No								
Str	riped Red		Red					If Yes, Date	e:									
White – Office; Yellow – Operator; Blue – Copy for Posting																		01/2019