## **FOOD PREMISES INSPECTION FORM**

Name of Premises: AMU'S Cafetera									Licence #: 01 - 02903 Type: Class 3 Class 4 Class 5										
Operator: AMU's Cataleria																			
Address: LEactory lane suit (0)																	Brunswi		
Audi	c33.		V(240)	4					Water Supply:	Private [	اViu	nicipal					THE CHILD AND		
les e					Moneton No		-	4	_										
len No.	N.G.	- 5	U			item No.	N.O.	S U			tem No.	M.O. S U		kem No.	N.O.	slu			
1.0	FOOD				and the state of t	3.3	1		Holding Methods	<u>en en e</u>	7,0	FOOD EQUIPMEN	T AND UTENSILS	10.2	41		Walls (Construction and Main	itenance)	
1.5		آر, ا	Α	pproved S	iource	3.4	<u>ر</u>		Cooling Methods		7.1		Food Equipment (Design, Constru Installation and Maintenance)				Ceilings (Constructions and Maintenance)		
1.2			F	Purchasing and Receiving		3.5	レ		Re-heating Methods		7.2.	1/	Food Contact Surfaces	11.0	WATE	R SUPPLY A	ND WASTE DISPOSAL		
1.3			Д	Acceptable Containers and Labeling		3.6	~		Handling Methods	1:1:	7.3	1	Mechanical Dishwashing	11.1			Water (Quality and Quantity)		
2.0	FOOD STORAGE		<b>S</b> E			4.0	FOOD :	DISPLAY AND	SERVICE		7:4		Manual Dishwashing	11.2			Sewage Disposal		
2.1			8	torage of F	Potentially Hazardous Foods	4.1			Display Methods		7.5		Eating Utensils and Dishes	11.3			Solid Waste Handling		
2.2	·		Frozen Storage		age	4.2			Advance Preparation		8.0	CLEANING AND S		12.0	LIGHT	NG AND VE			
2.3		Refrigerated Storage (Temperate		d Storage (Temperature)	5.0	RECOR	D KEEPING	AND RECALLS		8.1.		Cleaning and Sanitizing	12.1		T. 7	Lighting	andergo-tue-brook		
2.4		ار	F	lefrigerated	d Storage (Methods)	5.1			Record Keeping		8.2	レ	Detergents and Chemical Use and Storage				Ventilation		
2.5		Refrigerated Storage (Space)		Storage (Space)	5.2	./		Recall of Food		9.0	SANITARY FACILI		13.0	GENE	AL		en en general ree		
2.6			E	ry Storage		8.0	PERSO	INNEL			9.1	اسن ا	Washroom(s)	13.1		مله ا	Licence	and the second	
2.7:	سب		S	torage of F	ood for Staff	6.1			Demonstrating Knowled		9.2		Hand Washing Station(s)	13.2			Rodent and Insect Control		
3.0	FOOD	REPAR	RATION	and Hani	DLING	6.2			Employee Health	- 1	0.0	FLOORS, WALLS		13.3			Other Infractions/Hazards		
3.1	1/	•	Ŧ	hawing Me	ethods	63			Personal Hygiene Practi	ces	0.1		Floors (Construction and Mainten						
3.2	V		C	ooking Me	ethods		<u> </u>		N.O. – Not	Observed; S - Satis	facto	ry; U – Unsatisfactor	ry; MI – Minor Infraction; MA – Majo		- Critical	Infraction			
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Green Re-inspection								-inspection	Yes Mo	· ` `			'	-				1	
Light Yellow Dark Yellow Arril 11 2019 Required:							Red	quired:	Yes No									,	
☐ Striped Red ☐ Red ☐ Date of Inspection: If Yes, Date:							<					1	a.	·					
388	peu Ket	<u> </u>	] Keu	veu   Date of inspection		un: n Yes, Date:					Received by:		<u>:</u>			Inspecto	or Signature:		