FUUD PKEINISES INSPECTION FUKIN

| Nam | e of Pre | mises: | 0 | rnadian live Gas | Tlu | 15 S | 16 | | 56 Licence #: 03-01 | OTI | 1 | ype: [| Class 3 Class 4 Class 5 | | | | | |
|--------------|-----------------|---------|-----|--|---------------------------------------|--------|-------------------|-------|---|----------|--------|----------|---|-------------|------------|--------|--------|--|
| Ope Add | rator: ress: | 500 | Wo | iasis Rd, OROMO | do | | | | Category: Routine [Water Supply: Private | ☐ Re-ins | | □ Ne | ew Licence Complaint CD F | ollow-up | Inspection | on | | Brunswick |
| Item No. | N.O. | 13310 | U | | Item | N,O. | s | U | | Item | N.O. | 3 | υ | Item No. | N.O. | s | U | |
| 1.0 | FOOD | | | | No. | 100000 | - | | Holding Methods | 7.0 | FOOD | FOLUEME | NT AND UTENSILS | 10.2 | | - | | Walls (Construction and Maintenance) |
| 1.1 | 1005 | - | Ap | proved Source | 3.4 | | | | Cooling Methods | 7.1 | 7000 | _ | Food Equipment (Design, Construction, Installation and Maintenance) | 10.3 | | | | Ceilings (Constructions and Maintenance) |
| 1.2 | | 1 | Pui | rchasing and Receiving | 3.5 | | - | | Re-heating Methods | 7.2 | | | Food Contact Surfaces | 11.0 | WATE | RSUP | PLY AN | D WASTE DISPOSAL |
| 1.3 | | V | Acc | ceptable Containers and Labeling | 3.6 | | _ | | Handling Methods | 7.3 | L_ | | Mechanical Dishwashing | 11.1 | | - | | Water (Quality and Quantity) |
| 2.0 | FOOD | STORAGE | = | | 4.0 | FOOD | DISPLA | Y AN | D SERVICE | 7.4 | | _ | Manual Dishwashing | 11.2 | | 4 | | Sewage Disposal |
| 2.1 | | | Sto | orage of Potentially Hazardous Foods | 4.1 | | | | Display Methods | 7.5 | | - | Eating Utensils and Dishes | 11.3 | | - | | Solid Waste Handling |
| 2.2 | | _ | Fro | ozen Storage | 4.2 | - | • | | Advance Preparation | 8,0 | CLEAN | ING AND | SANITIZING | 12.0 | LIGHT | ING AN | ID VEN | TILATION |
| 2.3 | | | Ret | frigerated Storage (Temperature) | 5,0 | RECOR | RD KEE | PING | AND RECALLS | 8.1 | | New | Cleaning and Sanitizing | 12.1 | | - | | Lighting |
| 2.4 | | | | frigerated Storage (Methods) | 5.1 | | Π | l | Record Keeping | 8.2 | | | Detergents and Chemical Use and | 12.2 | | | | Ventilation |
| 100 | | | | | 3.1 | - | | | Record Reeping | 0.2 | | | Storage | | | | | Verillation |
| 2.5 | | | Ref | frigerated Storage (Space) | 5.2 | | | | Recall of Food | 9.0 | SANITA | ARY FACI | LITIES | 13.0 | GENE | | | |
| 2.6 | | | - | / Storage | 6.0 | PERSO | NNEL | | | 9.1 | | _ | Washroom(s) | 13.1 | | - | | Licence |
| 2.7 | | | | orage of Food for Staff | 6.1 | | _ | | Demonstrating Knowledge | 9.2 | | <u></u> | Hand Washing Station(s) | 13.2 | | _ | | Rodent and Insect Control |
| 3.0 | | PREPARA | | ND HANDLING | 6.2 | | - | | Employee Health | 10.0 | FLOOR | S, WALLS | S AND CEILINGS | 13.3 | L | - | | Other Infractions/Hazards |
| 3.1 | - | | The | awing Methods | 6.3 | | *** | | Personal Hygiene Practices | 10.1 | | - | Floors (Construction and Maintenance) tory; MI – Minor Infraction; MA – Major Infrac | | | | | |
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| | | Green | | 11211 - 2 | \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ | Re | -inspe | ction | Yes No | | | | | | | | | |
| Light Yellow | | | | | | | quired 'es, Da | | 4 | | | | | | | | | |
| | | | | - Free Contract of the Contrac | | | | | | | | | | | | | | |