FOOD PREMISES INSPECTION FORM

Name of Properator: Address:	emises:	Rother	ay High Scho	ol 7	हाडा	Licence #: Category: Water Supply		Re-insp		-	4 ☐ Class 5 plaint ☐ CD Folk	ow-up Inspec	ction	Brunswick
10 +1 +000 10 +1 +000 10 +1		Approved So	ource	34		Holding Methods Cooling Methods		- 20 + - 1		Food Equipment (Des		92		Walls (Construction and Maintenance) Ceilings (Constructions and Maintenance)
1.3 2.0 Focal	X B T C R A GE	Acceptable	and Receiving Containers and Labeling Potentially Hazardous Foods	3.5 3.0 3.0 3.1 3.1	FOOD CHIPPLAY AND	Re-heating Methods Handling Methods SERVICE Display Methods Advance Preparation		73 74 75		Food Contact Surface Mechanical Dishwash Manual Dishwashing Eating Utensils and C	ing sishes			Water (Quality and Quantity) Sewage Disposal Solid Waste Handling
22 23 124 25 25 26 27	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	Refrigerated Refrigerated Refrigerated Dry Storage	d Storage (Temperature) d Storage (Methods) d Storage (Space)	8/h 5:1 5:2	PERSONNEL	Record Keeping Recall of Food		81		Cleaning and Sanitizi Detergents and Chen Storage	ng nical Use and			Lighting Ventilation Licence Rodent and Insect Control
			ethods	7.83		Employee Health Personal Hygiene Pr	ractices	10.0		Floors (Construction ory; MI – Minor infraction	and Maintenance)		cal Infraction	Other Infractions/Hazards
2.3			Ensure tempe	cohe	e logs are	- Completed	1			W				
Green Light Yellow Dark Yellow Feb 8/2 H Required: Ves No Striped Red Red Date of Inspection: If Yes, Date:														