FOOD PREMISES INSPECTION FORM												
Name of Pr		Braxton's Restau	mut	& Bar	Licence #: Ob Od 60	Ö.	Гуре: 🗍	Class 3 🕅 Class 4 🗍 Class 5				
Operator:	emises.	The Man			Category: Routine	<del></del>	New ∐		allow up	Inanacti	ion	Now Z Norweau
Address:	184 +	Hadrus 8t.	54.	Andrews.	Water Supply:  Private	•		complaint Continue	люм-ар	шэреси	ЮП	Brunswick
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1.0 FOOL			3.3	'3   -	Holding Methods	7.0 FCOD	EQUIPMENT	AND UTENSILS	10.2	1	\ \ <u>\</u>	Walls (Construction and Maintenance)
1.1	7	Approved Source	3.4	>	Cooling Methods	7.1		Food Equipment (Design, Construction, Installation and Maintenance)	10,3			Cellings (Constructions and Maintenance)
12	10	Purchasing and Receiving	3,5		Re-heating Methods	7.2.	V	Food Contact Surfaces	11.0	WATE	RSUPPLY A	ND WASTE DISPOSAL
1.3	7	Acceptable Containers and Labeling	3.6	. \	Handling Methods	7.3	V	Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0 EDOI	DTORAGE		4.0	FOOD DISPLAY AN	SERVICE	7.4	<u></u>	Manual Dishwashing	11.2		10	Sewage Disposal
2.1	7	Storage of Potentially Hazardous Foods	4.1	\ <u>\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\</u>	Display Methods	7.5	\\\	Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2	2	Frozen Storage	4.2		Advance Preparation		ing and sa	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	12.0	IGHT	MG AND VE	NTLATION (
2.3		Refrigerated Storage (Temperature)	5.0	RECORD KEEPING	NO RECALLS	8.1	\ <u>\</u>	Cleaning and Sanitizing	12.*		$\sim$	Lighting
2.4	V. W	Refrigerated Storage (Methods)	5.1	7	Record Keeping	8.2	$\sim$ 1	Detergents and Chemical Use and Storage	12.2			Ventilation
2,5	, ,	Refrigerated Storage (Space)	5.2	7	Recall of Food	9.0 5 <b>4NH</b>	ARY FACILITY		13.0	GENE	RAL	
2.6	$\sim$	Dry Storage	6.0	PERSONNEL		9.1		Washreom(s)	13.3			Licence
27		Storage of Food for Staff	6.1	7	Demonstrating Knowledge	9.2		3 :	13.2	7		Rodent and Insect Control
3.9 F00I	DPREPARATE	AND FAND ING	6.2	<u> </u>	Employee Health	10.9 FCO	RS WALLS A	ND CEILINGS	13.3	7		Other Infractions/Hazards
31 2		Thawing Methods	6.8	7	Personal Hygiene Practices	10.1		Floors (Construction and Maintenance)		<u> </u>		
3.2 Cooking Methods N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; CR – Critical Infraction												
Major Mei	1 241 10	, r				marks						3 - C - C - C - C - C - C - C - C - C -
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	Green			Re-inspection	- ta							
l inht Val	llow 🔲 Da	ark Yellow Nov 29/19		Required:	☐Yes ☑No							
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Red

Striped Red

Nov 29/19 Date of Inspection:

If Yes, Date:

re: