01/2019

Name of Premises: At
Class 3 Class 4 Class 5 C
Address: LLL KUY, St.
No.
No. S U No. No
Holding Methods 7.0 FOQD EQUIPMENT AND UTENSILS 1.1 Approved Source 3.4 Cooling Methods 7.1 Food Equipment (Design, Construction, Installation and Maintenance) 1.2 Purchasing and Receiving 3.5 Re-heating Methods 7.2 Food Contact Surfaces 1.0 Matter Surft Surft Surft Surft Surfaces 1.1 Acceptable Containers and Labeling 3.5 Matter Surft Surft Surft Surfaces 1.0 Matter Surft Surft Surft Surft Surfaces 1.1 Matter Surft Surft Surft Surft Surfaces 1.2 Food Contact Surfaces 1.3 Matter Surft Surft Surft Surft Surft Surfaces 1.4 Matter Surft Sur
Approved Source 3.4 Cooling Methods 7.1 Food Equipment (Design, Construction, Installation and Maintenance) 10.3 Cellings (Constructions and Maintenance) 11.0 WATER SUPPLAND WASTE DISPOSAL 11
Approved Source 3.4 Cooling Methods 7.1 Installation and Maintenance) 10.3 Maintenance) 1.2 Purchasing and Receiving 3.5 Re-heating Methods 7.2 Food Contact Surfaces 11.0 MATER SUPPLAND WASTE DISPOSAL 1.3 Acceptable Containers and Labeling 3.6 Handling Methods 7.3 Mechanical Dishwashing 11.1 Water (Quality and Quantity) 2.0 FGOD STORAGE 4.0 FOOD DISPLAY AND SERVICE 7.4 Manual Dishwashing 11.2 Sewage Disposal 2.1 Storage of Potentially Hazardous Foods 4.1 Display Methods 7.5 Eating Utensils and Dishes 11.3 Solid Waste Handling 2.2 A Frozen Storage 4.2 Advance Preparation 8.0 CLEANING AND SANITIZING 12.0 EIGHTING AND VENTILATION 2.3 J Refrigerated Storage (Temperature) 5.0 Record Keeping 8.2 Delegants and Chemical Use and Storage (Methods) 5.1 Record Keeping 8.2 Ventilation 2.5 Refrigerated Storage (Space) 5.2 Recall of Food 9.0 SANITARY FACILITIES 13.0 GENERAL
Acceptable Containers and Labeling 5.6 Handling Methods 7.3 Mechanical Dishwashing 11.1 Water (Quality and Quantity) 2.0 FGOD STORAGE 4.0 FOOD DISPLAY AND SERVICE 7.4 Manual Dishwashing 11.2 Sewage Disposal 2.1 Storage of Potentially Hazardous Foods 4.1 Display Methods 7.5 Eating Utensils and Dishwash 11.3 Solid Waste Handling 2.2 A Frozen Storage 4.2 Advance Preparation 8.0 CLEANING AND SANITIZING 12.0 HIGH INCAMP VENTILATION 2.3 J Refrigerated Storage (Temperature) 5.0 RECORD REFING AND RECALLS 8.1 Detergents and Chemical Use and Storage 2.4 Refrigerated Storage (Methods) 5.1 Record Keeping 8.2 Detergents and Chemical Use and Storage 2.5 Refrigerated Storage (Space) 5.2 Recall of Food 9.0 SANITARY FACILITIES 13.0 GENERAL
2.0 Frozen Storage Potentially Hazardous Foods 4.1 Display Methods 7.5 Eating Utensils and Dishwashing 11.2 Sewage Disposal 2.2 A Frozen Storage 4.2 Advance Preparation 8.0 CLEANING AND SANITIZING 12.0 HIGHTING AND VENTILATION 2.3 Defengerated Storage (Temperature) 5.0 Record Keeping 8.1 Cleaning and Sanitizing 12.1 Lighting 2.4 Refrigerated Storage (Methods) 5.1 Record Keeping 8.2 Detergents and Chemical Use and Storage (Space) 5.2 Detergents and Chemical Use and Storage (Space) 5.2 Recall of Food 9.0 SANITARY FACILITIES 13.0 GENERAL
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26 Dry Storage 5.0 PERSONNEL 9.1 Washroom(s) 13.1 Licence
Storage of Food for Staff 6.1 Demonstrating Knowledge 9.2 Hand Washing Station(s) 13.2 Rodent and Insect Control
3.0 FOOD PREPARATION AND HANDLING 6.2 Employee Health 10.0 FLOORS WALLS AND CEILINGS 13.3 Other Infractions/Hazards
31 Thawing Methods 6.3 Personal Hygiene Practices 10.1 Floors (Construction and Maintenance)
3.2 / Cooking Methods N.O Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction
Item No. III III CR Remarks Date for Cognection.
Bil V Sanitizer (spraybottle) was too strong at time of inspection. Sanitizer Corrected during
(Quads) must be main tained at 200 ppm. Verity using providing test papers Inspecting)
the state of the s
⊠ Green Re-inspection □ □
Re-inspection Yes No Required:

If Yes, Date:

Striped Red

Red

White - Office; Yellow - Operator; Blue - Copy for Posting