							FOOD PREMIS	ES INSPE	ECTIO	N FORM	VI				
Name of Bro	micos	The	White Mas	C Ø			Licence #: O4-0	2013	Type: Class 3 VClass 4 Class 5						F
Name of Fre	iiiises.	1110	OUTTINE TYCOO	<u> </u>			Cotonomy TVD			- Type: Class 3 Class 4 Class 5				_	- Name Anamana
	~	0 10	11 . 21.	se Frand Falls			Category: Routine		nspection New Licence Complaint CD Fo			sllow-up Inspection			Rrinswick
Address:		9 12 van	gelove street			w 11	Water Supply: 🔲 Pri	ivate 💾 Mu	inicipal						DI CITIS WICK
				<u> </u>	and 1	711	3		Sufficient and an arms						
Item N.O.	s	U		item No.		y U		Item No.	N.O.	ร บ		item No.	N.O.	s U	
1.0 FOOD				3.3	ن		Holding Methods	7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2		4	Walls (Construction and Maintenance)
1.1	V	Approved	Source	3.4	<u>ا</u> ر		Cooling Methods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3		4	Ceilings (Constructions and Maintenance)
1.2	レ	Purchasing	g and Receiving	3.5	i	_	Re-heating Methods	7.2		V	Food Contact Surfaces	11.0	WATER	SUPPLY A	ND WASTE DISPOSAL
1.3	1	Acceptable Containers and Labeling		3.6			Handling Methods	7.3		V	Mechanical Dishwashing	11.1		*	Water (Quality and Quantity)
2.0 FOOD	2.0 FOOD STORAGE			4.0	4.0 FOOD DISPLAY AND SERVICE				V		Manual Dishwashing	11.2		<u> </u>	Sewage Disposal
2.1	ン	Storage of Potentially Hazardous Foods		4.1	1 - 1		Display Methods	7.5			Eating Utensils and Dishes	11.3		<u> </u>	Solid Waste Handling
2.2		Frozen Storage			<u> </u>		Advance Preparation		8.0 CLEANING AND SANITIZE		1	12.0			1
2.3		Refrigerated Storage (Temperature)			RECORD	KEEPIN	G AND RECALLS	8.1		V	Cleaning and Sanitizing	12.1		<u>~</u>	Lighting
2.4		> Refrigerate	Refrigerated Storage (Methods)		1	_	Record Keeping	8.2		0	Detergents and Chemical Use and Storage	12.2		~	Ventilation
2.5	Refrigerated Storage (Space)			5.2	5.2		Recall of Food	9.0	SANIT	ARY FACILITI	IES	13.0	GENER	AL	
2.6	500	Dry Storag		6.0	PERSONN	EL		9,1	<u></u>	V	Washroom(s)	13.1			Licence
2.7		7	Food for Staff	6.1	١		Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2		<u> </u>	Rodent and Insect Control
3.0 FOOD	3.0 FOOD PREPARATION AND HANDLING			6.2			Employee Health	10.0	FLOOF		ND CEILINGS	13.3			Other Infractions/Hazards
	Thawing Methods 6.3 Personal Hygiene Practices 10.1 Floors (Construction and Maintenance) Cooking Methods N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical I														
3.2	<u> </u>	Cooking M	1ethods				N.O. – Not Observe	d; S – Satisfacto	ry; U – U	nsatisfactory	/; MI – Minor Infraction; MA – Major Infract	ion; CR -	- Critical	ntraction	
Item No. MI MA CR Date for Correction															
0 U														Today	
23	X	-	Act of A is	1000	<u>~ (7676)</u>	5 / 1	ha la he property		21	o pre	Vola Cross Conta	-701570	7-140	4	, ,
20 X All Food				ns_h	rs to	<u> </u>	Kept 13 cm off	- The 1	Tody	-					Today
										····					
•								< X							
					1.10										
	 	1					H-1								
	+	+ +					PATE TO STATE OF THE STATE OF T								
															:
			1												<u> </u>
	V Gro	en		· · · · · ·	Re-ir	specti	on 🖂 😽								
Light Yell		Dark Yellow	2020-01-3	7.1	Requ	ired:	on								
I = I															
Striped Red Red Date of Insp				tion:	If Ye	s, Date	<u> </u>								