FOOD PREMISES INSPECTION FORM

Name	e of Pren	nises: _	STUPT EXPRESS TO	ALL	12		Licence #:			Type:	Class 3 Class 4 Class 5				
Oper	ator:						Category:	Routine Re-ins	spe	ection New I	icence Complaint CD Fe	ollow-up	Inspecti	on	New Nouveau
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Addi	033.	COM	Mineral Strategic Company	4662			water supply.	Frivate W	lull	псіраі					DI CHIS VVICIC
	100000000000000000000000000000000000000	reeu	MI CION.											or waterstands industries Whitestonium to the	
Item No.	N.O.	S U		Item No.	N.O.	s U		Item No.		N.O. S U		Item No.	N.O.	s u	
1.0	FOOD			3.3		-	Holding Methods	7.0		FOOD EQUIPMENT	AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.1			Approved Source	3.4			Cooling Methods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2	-		Purchasing and Receiving	3.5			Re-heating Methods	7.2		-	Food Contact Surfaces	11.0	WATE	R SUPPLY A	ND WASTE DISPOSAL
1.3		1	Acceptable Containers and Labeling	3.6		2	Handling Methods	7.3			Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0	FOOD S	STORAGE		4.0	FOOD	DISPLAY AN	ID SERVICE	7.4		0-	Manual Dishwashing	11.2		-	Sewage Disposal
2.1		-	Storage of Potentially Hazardous Foods	4.1	4		Display Methods	7.5			Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2		1	Frozen Storage	4.2	1		Advance Preparation	8.0		CLEANING AND SAI	NITIZING	12.0	LIGHT	ING AND VE	ITILATION
2.3		Refrigerated Storage (Temperature)		5.0	RECO	RD KEEPING	AND RECALLS	8.1		4	Cleaning and Sanitizing	12.1		I	Lighting
2.4			Refrigerated Storage (Methods)	5.1		_	Record Keeping	8.2			Detergents and Chemical Use and Storage	12.2			Ventilation
2.5		-	Refrigerated Storage (Space)	5.2			Recall of Food	9.0		SANITARY FACILITI	1	13.0	GENE	241	
2.6	1		Dry Storage	6.0	PERSO	ONNEL		9.1	1	Au	Washroom(s)	13.1	Q Late Lat	4	Licence
2.7	./		Storage of Food for Staff	6.1			Demonstrating Knowledge				Hand Washing Station(s)	13.2		1-	Rodent and Insect Control
3.0	FOOD	REPARATION	ON AND HANDLING	6.2			Employee Health	10.0		FLOORS, WALLS A		13.3	1		Other Infractions/Hazards
3.1		V	Thawing Methods	6.3			Personal Hygiene Practice				Floors (Construction and Maintenance)	10.0	1		Other initiactions/riazards
3.2			Cooking Methods					The second secon	fon	v: U – Unsatisfactorv	; MI – Minor Infraction; MA – Major Infrac	tion: CR	- Critical	Infraction	
iten	No.	Mi M	A CR					Remarks						•	Date for Correction
	ENSURE LIGHTS ARE CONSRED AND (SR SHATTER PROOF ENSURE WATER SUPPLY HOSE IS RATED FOR POPULSE WATER														
			Ensure class	11	HAR	CONCRE	1) 14M) 18th CI	MATTO-PROOF	-	- A 5A					
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		-		ion:		Yes, Date: Received by: In							- Si		
Striped Red Red Date of Inspection: If Yes, Date: Received by:											Inspecto	or Signature:			