## FOOD PREMISES INSPECTION FORM

Nam Opei Addi	e of Pren rator: ress:	mises:	E	austin Food.	nyA	ton,	TD N	3	Licence #: 2 - C  Category: 2 Routine  Water Supply: 2 Private	Re-ins	99 Type:   pection   New   Inicipal	Class 3 Class 4 <del>Gelass</del> 5 Licence Complaint CD Fo	ollow-up	Inspection	on	Brunswick
Item No.	N.O.	S	U		Item No.	N.O.	S	U		item No.	N.O. S U		Item	N.O.	s u	
1.0	FOOD	l			3.3	1	_		Holding Methods	7.0	FOOD EQUIPMENT	AND UTENSILS	No.		1	Walls (Construction and Maintenance)
1.1		4	- 1	pproved Source	3,4	0			Cooling Methods	7.1	u	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		-	Ceilings (Constructions and Maintenance)
1.2	0			urchasing and Receiving	3.5	4			Re-heating Methods	7.2	-	Food Contact Surfaces	11.0	WATER SUPPLY AND WASTE DISPOSAL		
1.3		0	P	cceptable Containers and Labeling	3.6	0			Handling Methods	7.3	-	Mechanical Dishwashing	11.1		4	Water (Quality and Quantity)
2.0	FOOD S	FOOD STORAGE			4.0	FOOD	DISPLA	Y AND	SERVICE	7.4	4	Manual Dishwashing	11.2		-	Sewage Disposal
2.1		4		torage of Potentially Hazardous Foods	4.1	6			Display Methods	7.5	4	Eating Utensils and Dishes	11.3		4	Solid Waste Handling
2.2		4	_	rozen Storage	4.2	0	<u>†1</u>		Advance Preparation	8.0	CLEANING AND SA	NITIZING	12.0	LIGHTI	NG AND VE	NTILATION
2.3		4	- F	efrigerated Storage (Temperature)	5.0	RECO	RD KEE	PING A	AND RECALLS	8.1	1	Cleaning and Sanitizing	12.1		4	Lighting
2.4		4	_   F	efrigerated Storage (Methods)	5.1	c			Record Keeping	8.2	4	Detergents and Chemical Use and Storage	12.2		-	Ventilation
2.5		4	_ F	efrigerated Storage (Space)	5.2	0			Recall of Food	9.0	SANITARY FACILIT	IES	13.0	GENER	RAL	
2.6		4		ry Storage	6.0	PERSC	DNNEL			9.1	C	Washroom(s)	13.1		4	Licence
2.7	-			torage of Food for Staff	6.1		E	,	Demonstrating Knowledge	9.2	-	Hand Washing Station(s)	13.2		0	Rodent and Insect Control
3.0				AND HANDLING	6.2		c	7	Employee Health	10.0	FLOORS, WALLS A	ND CEILINGS	13.3		4	Other Infractions/Hazards
3.1	c		_	hawing Methods ooking Methods	6.3		0		Personal Hygiene Practices	10.1	C-	Floors (Construction and Maintenance)				
Item	: No.	MI	MA	CR					Ren	narks						Date for Correction
	ht Yellov ped Red			Yellow Sep 136/20 Date of Inspection		Re	-inspe quired (es, Da		□Yes □No ✓				**			