FOOD PREMISES INSPECTION FORM

Name of Premises:			$\neg \mathcal{I}$	udda	Lid				Licence #:											Brunswick	
Operator: Address:										Type:	Class 3	s 3	Class		ss 4 inspection	Class 5					
		613	12	ninte	(70, Oc	k Ry	N.			Category:	Routine		Г	Re-inspe		New Licence	Othe	r			C A N A D A
	~.						9			Water Supply:	☑ Priva		_	Municipa							
STORETZE	nemerkeese	ams extracted to	**********	100000000000000000000000000000000000000		\$\$\$\$\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\				water ouppry.		ne Meneral	O STATE OF THE PARTY OF THE PAR) Municipa	a) (1) (1) (1) (1) (1)					NA SEC	
229,555													No.	W							
1.0	FOOD		Marie VI	***********	7-1	8.3		~		Holding Methods	erman menna mena	7.0	FOOD E	QUIPMEN	T AND UT	ENSILS	19	2	V		Walls (Construction and Maintenance)
131	_	\sim \Box	A	pproved Sou	гсе	3.4	\ <u>\</u>			Cooling Methods		7.1		7		Equipment (Design, Constru- ation and Maintenance)	ction, 10	经验证	~		Ceilings (Constructions and Maintenance)
12	V		Pi	urchasing an	d Receiving	3.5				Re-heating Methods		7.2		7	Food 0	Contact Surfaces	11	o ve	TER SUP	PLY AN	D WASTE DISPOSAL
1.3		7	A	cceptable Co	ontainers and Labeling	3.6		1		Handling Methods		7.3	~ 1	V		anicai Dishwashing	17	1600000	1/2		Water (Quality and Quantity)
2.0	6000	STORAGE		4.87.4.20		4.0	B DD	Design	LY AND	SERVICE	10.5	7,4		>		al Dishwashing	11		<u> </u>		Sewage Disposal
21		•	St	torage of Po	entially Hazardous Food		<u> </u>	<u> </u>	1	Display Methods		7.5		\sum_{i}		Utensils and Dishes	11		and the same	and the second	Solid Waste Handling
22				rozen Storag		4.2	\ \			Advance Preparation		8,0		ING AMO			12		A SEPTE	PD VE	FILATION
2.3		7	R	efrigerated S	torage (Temperature)	5.0	# COI			CALS		8.1				ng and Sanitizing	12		__		Lighting
24					storage (Methods)	5.1	>			Record Keeping		8.2		\	Storag	,	12	3500			Ventilation
2.5		7			itorage (Space)	5.2	1 \			Recall of Food	********	9.0	SAN	YFAC	-				模構		
2.6		~		ry Storage		8.9	PERSO			\$3.87. 8 7		9.1		\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		room(s)	13	2000	~	1	Licence
2.7	~			torage of Fo		6.1		\ <u>\</u>		Demonstrating Knowledge		9.2	THE STATE OF	<u> </u>		Washing Station(s)	13				Rodent and Insect Control
3.0	roon	PREPARA		HAHD		6.2	4	~		Employee Health		10.0	FREE	S, WA	-	The state of the s	13	9 \			Other Infractions/Hazards
31 1		* _		Thawing Methods Cooking Methods		6.3	3			Personal Hygiene Practices factory; U – Unsatisfactory;		10.1	1	<u> </u>		(Construction and Maintena	ance)	5-21			<u> </u>
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<u> </u>		Gn							Τ												
☐ Light Yellow			☐ Dark Yellow ☐ ☐			1119	Re-Inspection Yes No Required:				□No										
St	riped R	ted	☐ Red Date			le of Insp	of Inspection: If Yes, Date:													шъре	ector Signature:
White - Office; Yellow - Operator, Blue - Copy for Posting												01/2019									

Food Premises Standard Operational Procedures

Version 6.0 January 2019 Replaces Version 5.1