## **FOOD PREMISES INSPECTION FORM**

Opera Addre		Λ	10x	w 1	West COURT est Court mountoin R n, NB	Lto				Licence #: Category: Routine  Water Supply: Private	Re-ins		Γype: [ □ N∈		Class 3	ollow-up	Inspection	on	Brunswick
Item No.	N.O.	s	U			Item No.	N.O.	S	U		Item No.	N.O.	S	U	9 0 1000 0 0 0 0	Item No.	N.O.	s u	
Control of the Contro	FOOD	1 1	1			3.3	1627	V		Holding Methods	7.0	FOOD	EQUIPME	NT /	I AND UTENSILS	10.2		1	Walls (Construction and Maintenance)
1.1				Approved	Source	3.4		1 47		Cooling Methods	7.1				Food Equipment (Design, Construction, Installation and Maintenance)	10.3		~	Ceilings (Constructions and Maintenance)
1.2			1	Purchasing and Receiving		3.5	N	A CONTRACT		Re-heating Methods	7.2				Food Contact Surfaces	11.0	WATE		AND WASTE DISPOSAL
1.3			20	Acceptable	e Containers and Labeling	3.6		~		Handling Methods	7.3		W		Mechanical Dishwashing	11.1		-	Water (Quality and Quantity)
2.0	FOOD	STORA	SALES CONTRACTOR OF THE PARTY O			4.0	FOOD			D SERVICE	7.4		1		Manual Dishwashing	11.2		1	Sewage Disposal
2.1		1	_		f Potentially Hazardous Foods	4.1		/	_	Display Methods	7.5				Eating Utensils and Dishes	11.3 12.0			Solid Waste Handling
2.2		7		Frozen Storage		4.2		4		Advance Preparation	8.0	CLEAN	CLEANING AND				LIGHT	NG AND VEN	
2.3		1	,	Refrigerat	ed Storage (Temperature)	5.0	RECOR	D KEE	PING	AND RECALLS	8.1		1		Cleaning and Sanitizing	12.1		1/	Lighting
2.4				Refrigerat	ed Storage (Methods)	5.1			100	Record Keeping	8.2		1		Detergents and Chemical Use and Storage	12.2			Ventilation
2.5	Sec.	1		Refrigerat	ted Storage (Space)	5.2			_	Recall of Food	9.0	SANIT	ARY FACI	ILITI		13.0	GENER	RAL	
2.6		1	-	Dry Storag		6.0	PERSO	NNEL		7	9.1	2.95	1		Washroom(s)	13.1		1	Licence
2.7	/			,	f Food for Staff	6.1	745			Demonstrating Knowledge	9.2			¥	Hand Washing Station(s)	13.2		1	Rodent and Insect Control
3.0	FOOD	PREPA	RATIO	N AND HAI	NDLING	6.2		1	/	Employee Health	10.0	FLOOR	RS, WALL	SAN	ND CEILINGS	13.3	1		Other Infractions/Hazards
3.1	V			Thawing N	Methods	6.3	1 /65 165			Personal Hygiene Practices	10.1	TO E	/		Floors (Construction and Maintenance)			Total Con-	
3.2	-			Cooking N	Methods	100				N.O Not Observed; S - S	Satisfacto	ory; U – U	nsatisfact	tory;	; MI - Minor Infraction; MA - Major Infrac	tion; CR	- Critical	Infraction	
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Green  Light Yellow Dark Yellow Date of Inspection: Re-inspection Required:  Striped Red Red Date of Inspection: If Yes, Date:								quired	i:	Yes XNo									