			0 0	١	_	H	OOD PREMISE	S INSPI	ECTIO	ON FO	RM					
Nar	ne of Pre	mises:	MISU ROS	raw	raws	Lice	ence #: 03-0	1870	ĺ	т		. 5/0:	_			
Ope	Oldos 4 Oldos 4 Oldos 5															\Box
	Address: 435 By 0 KCYCO DR MAIT 31 Water Symples Reginspection New Licence Complaint CD Follow-up												Inspection	1	Brunswick	
Aut	11655.	-1-	DYDOPSION DE	- U	MILLOI	Wat	ter Supply: Privat	е 🖫 Мі	unicipal							Drunswick
			treaterition					•								
Mo.	N.O.	s u		item No.	N.O. S U			Item	N.O.	s	U		Item	I wa	0 10	
1.0	FOOD			3.3		Holding M	lothoda	No.					No.	N.O.	S U	
1,1			Approved Source			1	***	7.0	FOOD	EQUIPME		D UTENSILS	10.2			Walls (Construction and Maintenance)
	-		Acceptable and the second seco	3.4		Cooling M	fethods	7.1			In	ood Equipment (Design, Construction, nstallation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2			Purchasing and Receiving	3.5			g Methods	7.2				ood Contact Surfaces	11.0	WATER:	SUPPLY AN	ND WASTE DISPOSAL
2.0	FOOD	D CHOK LON		3.6	FOOD STORY	Handling I		7.3			М	lechanical Dishwashing	11.1			Water (Quality and Quantity)
2.1	1000	TOTOLOGE	Storage of Potentially Hazardous Foods	4.0	FOOD DISPLAY A			7.4			_	lanual Dishwashing	11.2			Sewage Disposal
2.2			Frozen Storage	4.1		Display M		7.5				ating Utensils and Dishes	11.3			Solid Waste Handling
2.3			Refrigerated Storage (Temperature)	5.0	RECORD KEEPING		Preparation	8.0	CLEAR	ING AND		The state of the s	12.0	LIGHTING	G AND VEN	TILATION
					RECORD REEPING	AND RECA	LLS	8.1			-	leaning and Sanitizing	12.1			Lighting
2,4			Refrigerated Storage (Methods)	5.1		Record Ke	eeping	8.2	1			etergents and Chemical Use and	12.2			Ventilation
2.5		Refrigerated Storage (Space)		5.2		Recall of F	ood	9.0	SANIT	SANITARY FACILITIES		13.0	GENERA			
2.6		Dry Storage		6.0	PERSONNEL			9.1				/ashroom(s)	13.1	GENERA		Licence
2.7			Storage of Food for Staff	6.1		Demonstra	ating Knowledge	9.2				and Washing Station(s)	13.2	+-+		Rodent and Insect Control
3.0	FOOD P	REPARATIO	N AND HANDLING	6.2		Employee	Health	10.0	FLOOP	S, WALLS			13.3		\rightarrow	Other Infractions/Hazards
3.1	-		Thawing Methods	6.3		Personal F	Hygiene Practices	10.1			FI	oors (Construction and Maintenance)				Cuter initiactions/i lazarus
3.2			Cooking Methods				N.O Not Observed; S -	- Satisfactor	ry; U – U	nsatisfacto	ory; MI	- Minor Infraction; MA - Major Infrac	tion: CR	- Critical In	fraction	
16	. 1															
Itom	NG.	图 图	CR CR				F	Remarks								Date for Correction
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	7	Green	**		Re-inspection											
Ligh	t Yellow	Dark	Yellow 1)or 7 n	21)1		Yes	No									
					7		-									
Striped Red Date of Inspection: If Yes, Date:																The state of the s
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White -	Office: Vall	nu - Operato	or: Blue - Conv for Poeting													