rator: ress:	43	Cartin BCVD	Di	elle hi	2 E	Additional Info: Category: Water Supply:	☐ PM	M Sutine	Class 3 TE Re-insp	Catering Dection New Licence	Other		Brunswic C A N A D A
N.O.	SU		Item	N.O.	s	U	Item	N.O.	s u		Item No.	N.O. S U	
FOOD		Section 1997 April 199	No.		10	Holding Methods	No.	FOOD	EQUIPMENT	T AND UTENSILS	10.2	U	Walls (Construction and Maintenan
100.		Approved Source	3.4			Cooling Methods	7.1	WEILLS		Food Equipment (Design, Construction,	10.3	0	Ceilings (Constructions and
	0			1			7.2			Installation and Maintenance) Food Contact Surfaces	11.0	MATER SLIPPLY AL	Maintenance) ND WASTE DISPOSAL
	1	Purchasing and Receiving Acceptable Containers and Labeling	3.5	L		Re-heating Methods Handling Methods	7.3	10		Mechanical Dishwashing	11.1	WAILKSOFFLIA	Water (Quality and Quantity)
FOOD	STORAGE	Acceptable Containers and Labeling	4.0	FOOD	DISPLAY	'AND SERVICE	7.4		0	Manual Dishwashing	11.2	V.	Sewage Disposal
1	1/	Storage of Potentially Hazardous Foods	4.1	Water 1	V	Display Methods	7.5		11	Eating Utensils and Dishes	11.3		Solid Waste Handling
	0	Frozen Storage	4.2		0	Advance Preparation	8.0	CLEAN	ING AND SA	ANITIZING	12.0	LIGHTING AND VE	NTILATION
100	V	Refrigerated Storage (Temperature)	5.0	RECO	RD KEEP	ING AND RECALLS	8.1			Cleaning and Sanitizing	12.1	U	Lighting
	1	Refrigerated Storage (Methods)	5.1		1814	Record Keeping	8.2	A PARTY	0	Detergents and Chemical Use and Storage	12.2	4	Ventilation
		Refrigerated Storage (Space)	5.2		-	Recall of Food	9.0	SANIT	ARY FACILIT		13.0	GENERAL	
	U	Dry Storage	6.0	PERS	ONNEL		9.1		1	Washroom(s)	13.1	U	Licence
L		Storage of Food for Staff	6.1		V	Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2	c	Rodent and Insect Control
FOOL	PREPARAT	TION AND HANDLING	6.2		C	Employee Health	10.0	FLOOP	RS, WALLS	AND CEILINGS	13.3	4	Other Infractions/Hazards
No.	MI	Cooking Methods MA CR Remarks			Joi	- Satisfactory; U - Unsatisfactory; MI - Mi	19	pl	lan	Jær renei	v		Date for Correction
													3
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	€ Gree				- /	Re-inspection Yes No	1	7					