Name of Premises: Kegent Wart + Kiffur. Operator: Address: 872 Regent 57 Freely: Feel wb.					Licence #:									Brunswick			
Operator:								Type:	CI	lass 3	CI	ass 4	Class 5				C A N A D A
Address: 8+2 Kegent 57								Category:	R	Routine Re-inspection New Licence				Other			CANADA
Freleritten NB.								Water Supply:	Pr	rivate	□ ма	unicipal					16
Item	NO.	s U			Mem No.	N.O.	s U			item No.	N.O. S	U		Item No.	N.O.	s	
1.0	FOOD				3.3		/	Holding Methods		7.0	FOOD EQUI	PMENT A	ND UTENSILS	10.2			Walls (Construction and Maintenance)
1,1		1	Approved Sou	rce ,	3,4			Cooling Methods		7.1	/		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		1	Ceilings (Constructions and Maintenance)
1.2			Purchasing an	d Receiving	3.5			Re-heating Methods		7.2			Food Contact Surfaces	11.0	WATER	SUPPLY A	ND WASTE DISPOSAL
1.3			Acceptable Co	ontainers and Labeling	3.6			Handling Methods		7.3			Mechanical Dishwashing	11.1		4	Water (Quality and Quantity)
2.0	FOOD ST	TORAGE			4.0	FOOD	ISPLAY AN	D SERVICE		7.4			Manual Dishwashing	11.2		1	Sewage Disposal
2.1			Storage of Pot	tentially Hazardous Foods	4.1			Display Methods		7.5			Eating Utensils and Dishes	11.3		1	Solid Waste Handling
2.2		/	Frozen Storage		4.2		/	Advance Preparation	Marin and an angular	8.0 C		CLEANING AND SANITIZING		12.0	2.0 LIGHTING AND		ENTILATION
2.3			Refrigerated S	Storage (Temperature)	5.0	RECOR	D KEEPING	AND RECALLS		8.1			Cleaning and Sanitizing	12.1			Lighting
2.4		1	Refrigerated S	Storage (Methods)	5.1	/		Record Keeping		8.2	1		Detergents and Chemical Use and Storage	12.2			Ventilation
2.5		1	Refrigerated S	Storage (Space)	5.2			Recall of Food		9,0	SANITARY	FACILITIE	S	13.0	GENERA	AL.	
2.6		/	Dry Storage		6.0	PERSO	NNEL			9.1			Washroom(s)	13.1			Licence
2.7			Storage of Fo	od for Staff	6.1			Demonstrating Knowledge		9.2			Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD P	REPARATI	ON AND HANDL	ING	6.2			Employee Health		10.0	FLOORS, W	ALLS AN	D CEILINGS	13.3			Other Infractions/Hazards
3.1	T		Thawing Meth		6.3			Personal Hygiene Practices		10.1		7	Floors (Construction and Maintenance)				
3.2			Cooking Meth	ods	N.O	Not Obse	rved: S - Sa	tisfactory; U - Unsatisfactory;	: MI - Min	or Infractio	n; MA - Major	Infraction	; CR - Critical Infraction		119		4
				179	rgu	rel	40	aprote.									7
	<u>**</u>								(611)								
									-			2					
	ght Yello	Greei	een Dark Yellow 2 2 4			1200	Re-	inspection ves	ection Types No								
Striped Red						ection:	U IF V	es, Date:			Received by: " UP W) U\W w			Inspector Signature:			pector Signature:
St						ecuoii.	10.10	es, vale.				1160	Silver of John Will		-(+		·
	Whi	ite – Office	; Yellow – Ope	erator; Blue – Copy for P	osting V		Food Pre	mises Standard Oper	rational	Proced	ures	Ve	ersion 6.0 January 2019 Rep	laces V	ersion 5	i.1	01/2019

FOOD PREMISES INSPECTION FORM