					. 01				FOOD PREM	ISES INSPE	CTIC	N FOR	M 33				
				Var	DS (x/ac	of T	116		2	3/1-0050	9						
Name of Premises:									Licence #:		8 10	Гуре:	Class 3 Class 4 Class 5				\Box
Operator: 1900 D'S Place INC							Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection										
Add	ress:	45	160°	tens	A · Yuo PriN	Cipul	2		Water Supply:	Private Mu	nicipal						brunswick
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Item	N.O.		u			Item	N.O.	s U		Item	***	6 11	1	Item			
No.		S	U			No.	N.U.	S U		No.	N.O.	S U	L	No.	N.O.	S U	
1.0	FOOD	Т				3.3	200		Holding Methods	7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.1			F	Approved Sour	rce	3.4			Cooling Methods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2			F	ourchasing and	d Receiving	3.5			Re-heating Methods	7.2		1 1 1 1 1 1 1	Food Contact Surfaces	11.0	WATER	SUPPLY A	AND WASTE DISPOSAL
1.3		5	F	Acceptable Co	ntainers and Labeling	3.6			Handling Methods	7.3	n_ 1	July 3 1	Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0	FOOD	STORAG	September 1995	riant to		4.0	FOOD	DISPLAY AN	D SERVICE	7.4	A. C.		Manual Dishwashing	11.2			Sewage Disposal
2.1		18	, 5	Storage of Pote	entially Hazardous Foods	4.1			Display Methods	7.5		100 0	Eating Utensils and Dishes	11.3		A State of	Solid Waste Handling
2.2			Frozen Storage		4.2	5252252		Advance Preparation	8.0			NITIZING	12.0 LIGHTING AND VENTILATION		ENTILATION		
2.3			F	Refrigerated St	torage (Temperature)	5.0	RECOR	RD KEEPING	AND RECALLS	8.1			Cleaning and Sanitizing	12.1			Lighting
2.4			F	Refrigerated St	torage (Methods)	5.1			Record Keeping	8.2			Detergents and Chemical Use and Storage	12.2			Ventilation
2.5			Refrigerated Storage (Space)		5.2			Recall of Food	9.0	SANIT	ARY FACILIT	IES	13.0	GENERA	ıL.		
2.6		15		Ory Storage		6.0	PERSO	NNEL		9.1			Washroom(s)	13.1			Licence
2.7				Storage of Foo		6.1			Demonstrating Knowledge	9.2		V	Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD	PREPAR	CONTRACTOR OF THE PARTY OF THE	AND HANDLI		6.2			Employee Health	10.0	FLOOF	RS, WALLS A	ND CEILINGS	13.3		GE JE F	Other Infractions/Hazards
3.1		Line -		hawing Metho		6.3			Personal Hygiene Practices	10.1	115		Floors (Construction and Maintenance)				
3.2			(Cooking Metho	ods				N.O. – Not Obse	erved; S – Satisfactor	y; U – U	nsatisfactory	r; MI – Minor Infraction; MA – Major Infrac	tion; CR	- Critical Ir	fraction	
			1	1													
Iter	n No.	MI	MA	CR						Remarks							Date for Correction
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St	iped Re	d	Red	1	Date of Inspect	ion:	If	res, Date:									