Оре	e of Pre rator: ress:	emises	\n.	Boy	lending rending Rol F	<u> </u>	- · -	1.	Li	.icence #: Category:	73-00 Routine Private	OIZ \	- spection	Гуре:	,	ass 3 Class 4 Class 5				Brunswick
	1		<b>&gt;</b> +-	NIO	may ROL P	neer	enu		W	Vater Supply	r: VA Priva	ate LM	unicipal							DI UIISWICK
Item No.	N.O.	S	U			i item	N.O.	S	U			item No.	N.O.	S	U		Item	N.O.	s u	
1.0	FOOD					3.3			Holding	g Methods		7.0	FOOD	EQUIPME	ENT AN	ND UTENSILS	No.			Walls (Construction and Maintenance)
1.1		~		Approved	Source	3.4	-	- '	Cooling	g Methods		7.1		-	F	Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and
1.2		U		Purchasing and Receiving		3.5	-		Re-hea	ating Methods		7.2	-	++		Food Contact Surfaces	11.0	WATE	RSIPPLYA	Maintenance) ND WASTE DISPOSAL
1.3					le Containers and Labeling	3.6	_		Handlin	Handling Methods		7.3	-			Mechanical Dishwashing	11,1	45712	3	Water (Quality and Quantity)
2.0	FOOD		TORAGE		13-2 14: 12:00:00:00:00:00:00:00	4.0	FOOD DISPLAY AND		Y AND SERVICE	D SERVICE		7.4	~			Manual Dishwashing	11.2			Sewage Disposal
2.1		-		Storage of Potentially Hazardous Foods		4.1	-			7.5	_		E	Eating Utensils and Dishes	11.3			Solid Waste Handling		
2.2		-		Frozen Storage						Advance Preparation		8.0	CLEANING AND SANITIZING		12.0	LIGHT	NG AND VE			
2.3				Refrigerated Storage (Temperature)			RECORD KEEPING A		PING AND REC	AND RECALLS		8.1		0	C	Cleaning and Sanitizing	12.1			Lighting
2.4				Refrigerated Storage (Methods)			0		Record	d Keeping		8.2				Detergents and Chemical Use and Storage	12.2		-	Ventilation
2.5				Refrigerated Storage (Space)					Recall o	Recall of Food		9.0	SANITA	ARY FAC	CILITIES		13.0	GENER	RAL	
2.6	-ei			Dry Storag		6.0	PERSONNEL					9.1		-2000	Washroom(s)		13.1		8 Licence	
3.0	FOOD				Food for Staff	6.1				onstrating Knowledge		9.2		1	Hand Washing Station(s)		13.2		_	Rodent and Insect Control
3.1	POODI	PREPARATION AND HANDLI				6.2				Employee Health		10.0	FLOOR	S, WALL		CEILINGS	13.3		_	Other Infractions/Hazards
3.2		Thawing Methods 6.3 Personal Hygiene Practices  Cooking Methods							10.1		-		Floors (Construction and Maintenance)							
	Remarks  Remarks												iniracuon	Date for Correction						
					1 DST CAMBOON	904		7 300	(A SPAVICE		OLL SHIPASON	Mesa	182							Jan 15 720
	Yellow ed Red	-	n Dark Red	Yellow	January 15			-inspect quired: 'es, Date		es Duo										