Name of Premises: Operator: Address:	57 AL 57 AL 4584 (	Autoine tome unto wtern	P	Hon uter ue p	DRE	Category:	( - C class 3 coutine private	Class 4		Other		1.1	Brunswick c A N A D A
No. N.O. S	U		No.	N.O.	S U		Item No.	N.O. S U		No.	N.O. S		
1.0 FOOD			3.3		C	Holding Methods	7.0	FOOD EQUIPMENT		10.2	6	_	Walls (Construction and Maintenance)
1.1	Approved Sc	burce	3.4		L	Cooling Methods	7.1	L	Food Equipment (Design, Construction, Installation and Maintenance)	10.3	4	4	Ceilings (Constructions and Maintenance)
1.2		and Receiving	3.5	V		Re-heating Methods	7.2	U	Food Contact Surfaces	11.0			ND WASTE DISPOSAL
1.3		Containers and Labeling	3.6	-	4	Handling Methods	7.3		Mechanical Dishwashing	11.1		4	Water (Quality and Quantity)
2.0 FOOD STORAG			4.0	FOOD		ND SERVICE	7.4	11	Manual Dishwashing Eating Utensils and Dishes	11.2 11.3		2	Sewage Disposal Solid Waste Handling
2.2	Storage of Potentially Hazardous Foods Frozen Storage		4.1			Display Methods Advance Preparation	8.0	CLEANING AND SA		12.0	LIGHTING	AND VE	
2.3			5.0	RECOR	RD KEEPING	G AND RECALLS	8.1		Cleaning and Sanitizing	12.1		11	Lighting
2.4 L		Storage (Methods)	5.1	-		Record Keeping	8.2	4	Detergents and Chemical Use and Storage	12.2		4	Ventilation
2.5	Refrigerated	Refrigerated Storage (Space)		<u> </u>		Recall of Food	9.0	SANITARY FACILIT	TIES	13.0	GENERAL		•
6 Dry Storage		6.0	PERSC	ONNEL	-	9.1	L	Washroom(s)	13.1		4	Licence	
7 Storage of Food for Staff		6.1		L	Demonstrating Knowledge	9.2	V	Hand Washing Station(s)	13.2	1.1	4	Rodent and Insect Control	
FOOD PREPARATION AND HANDLING     Thawing Methods		6.2 6.3		4	Employee Health Personal Hygiene Practices	<b>10.0</b> 10.1	FLOORS, WALLS A	AND CEILINGS Floors (Construction and Maintenance)	13.3			Other Infractions/Hazards	
tem No. MI		Remarks											Pate for Correction
						4.3							