				11-4				FOOD PREMISES	INSPE	- C110	N FOR	(IVI					
			-	TIM Halman	100	-).		Licence #: Olo	714	/ <u></u>							
Name	of Pre	mises:	^ TT	TIME COUNTY	10	AK -	_					Class 3 Class 4 Class 5					
Opera	ator:		M	DN Alumual	en	X. 11)(.	_ Category: Routine	Re-ins	pection	☐ New	Licence Complaint CD Fo	ollow-up	Inspection	n		New Nouveau
Addre	ess:	1	35	Mac Beath Ar	10			Water Supply: Private	MI	inicipal							Drunswick
			N	rancton up					4	4							
Item					Item		TI		Item				Item				
No.	N.O.	S	U		No.	N.O. S	U		No.	N.O.	SU		No.	N.O.	S	U	
1.0	FOOD				3.3	L		Holding Methods	7.0	FOOD E	QUIPMENT	AND UTENSILS	10.2		-		Walls (Construction and Maintenance)
1.1		W		Approved Source	3.4	L	1	Cooling Methods	7.1	1	1	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		4		Ceilings (Constructions and Maintenance)
1.2	1		/	Purchasing and Receiving	3.5			Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATER	SUPPL	NO CONTRACTOR OF THE PARTY OF	WASTE DISPOSAL
1.3		1		Acceptable Containers and Labeling	3.6	4	/	Handling Methods	7.3			Mechanical Dishwashing	11.1	579-29-1	U		Water (Quality and Quantity)
2.0	FOOD	STORAG	-		4.0	FOOD DISPL	LAY AND	SERVICE	7.4		1	Manual Dishwashing	11.2		4	-	Sewage Disposal
2.1	19	-		Storage of Potentially Hazardous Foods	4.1			Display Methods	7.5		U	Eating Utensils and Dishes	11.3		-		Solid Waste Handling
2.2	1/			Frozen Storage	4.2		4	Advance Preparation	8.0	CLEAN	NG AND SA	ANITIZING	12.0	LIGHTIN	IG AND	VENT	ILATION
2.3		1/	6	Refrigerated Storage (Temperature)	5.0	RECORD KE	EEPING A	ND RECALLS	8.1		1	Cleaning and Sanitizing	12.1	Wat Was		161	Lighting
2.4	1,500	1	-	Refrigerated Storage (Methods)	5.1			Record Keeping	8.2		1	Detergents and Chemical Use and	12.2		4	_	Ventilation
	- Milesi	I	,					at Amability March		CANITA	DV FACULE	Storage		CENED	Al		
2.5		15		Refrigerated Storage (Space)	5.2	DEDECMINE		Recall of Food	9.0	SANITA	RY FACILIT	Washroom(s)	13.0 13.1	GENER	AL	7/11	License
2.6	-	1		Dry Storage Storage of Food for Staff	6.0	PERSONNEL		Demonstrating Knowledge	9.1		, ,	Hand Washing Station(s)	13.1		1	_	Licence Rodent and Insect Control
2.7	FOOD	DDEDAD		I AND HANDLING	6.1	7		Employee Health	10.0	FLOOPS	S IMALLS	AND CEILINGS	13.3	1	/		Other Infractions/Hazards
3.0	FUUD	PREPAR		Thawing Methods	6.3			Personal Hygiene Practices	10.1	FLOOR	S, WALLS	Floors (Construction and Maintenance)	13.3		1000		Other Infractions/Hazards
3.2				Cooking Methods	0.5		4			rv· II – IIn	satisfactor	y; MI – Minor Infraction; MA – Major Infrac	tion: CR	- Critical I	nfractio	on	
5.2				Cooking Wethods				1.0 1.0. 0.0001700, 0	Oddordott	,, o o,,	3443743107	y, m. major miladion, m. major miladi	on, on	Orrada II			
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	C [Gree	en Dark	k Yellow Ja - NOV-		U	pection red:		emarks								Date for Correction
Ligl Stri	C [Gree	en	k Yellow Ja - NOV-		Re-insp Require If Yes,			emarks								Date for Correction