FOOD PREMISES INSPECTION FORM														
Name of Premises: White tail Fisherian 611777 Licence #: 02-02210 Type: Class 3 Class 4 Class 5 Operator: Address: 29 Luna Lane, Saint John MR Water Supply: Private Municipal New Solver Bruns Williams Complaint CD Follow-up Inspection Bruns Williams Complaint CD Follow-up Inspection Complaint CD Follow-up Inspection Complaint CD Follow-up Inspection Complaint CD Follow-up Inspection C														-
Operator:	6	VI AIR MENS	240	1	1-177	_ Licence #:				Class 3 Class 4 Class 5				
Category: Reutine Re-inspection New Licence Complaint CD Follow-up Inspection													New Nouveau	
Address: 29 Una lane, Saint John NR Water Supply: Private Municipal													Brunswick	
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1.0 FOOD	11		No.	14.0.	1 0		No.	N.O.			No.	N.O.	SU	
	T. I		3.3	1	-	Holding Methods	7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2		U	Walls (Construction and Maintenance)
1.1	-	Approved Source	3.4	10	+	Cooling Methods	7.1		4	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		C	Ceilings (Constructions and
1.2		Purchasing and Receiving	3.5	0		Re-heating Methods	7.2	1	1	Food Contact Surfaces	11.0	WATER	SUPPLY AN	Maintenance) ID WASTE DISPOSAL
	STORAGE	Acceptable Containers and Labeling	3.6		4	Handling Methods	7.3	L	-	Mechanical Dishwashing	11.1		1	Water (Quality and Quantity)
2.1	L	Storage of Potentially Hazardous Foods	4.0	FOOD	DISPLAY AN		7.4		· ·	Manual Dishwashing	11.2		0	Sewage Disposal
2.2	GATC	Frozen Storage	4.1	-	,	Display Methods	7.5		4	Eating Utensils and Dishes	11.3		-	Solid Waste Handling
2.3	0	Refrigerated Storage (Temperature)	5.0	, lavarios i roparation		8.0	CLEANING AND SANITIZING			12.0 LIGHTING AND VENTILATION				
2.4	0	Refrigerated Storage (Methods)		ILCO.	TO REEF ING	T T T T T T T T T T T T T T T T T T T	8.1	-	C	Cleaning and Sanitizing	12.1			Lighting
	^		5.1	1		Record Keeping	8.2		0	Detergents and Chemical Use and Storage	12.2		4	Ventilation
2.5		Refrigerated Storage (Space)	5.2	0		Recall of Food	9.0	SANIT	ARY FACILIT	TIES	13.0	GENERA	AL	
2.7		Dry Storage Storage of Food for Staff	6.0				9.1		C	Washroom(s)	13.1		U	Licence
	PREPARATIO	N AND HANDLING	6.1		1	Demonstrating Knowledge	9.2		10	Hand Washing Station(s)	13.2		C	Rodent and Insect Control
3.1	•	Thawing Methods	6.3	_		Employee Health Personal Hygiene Practices	10.0	FLOO		ND CEILINGS	13.3			Other Infractions/Hazards
3.2	-	Cooking Methods	0.0				10.1		1	Floors (Construction and Maintenance)				
				***************************************		M.O. THOU OBSEIVER, G = C		ry, 0 – c	nisausiaciory	r; MI – Minor Infraction; MA – Major Infract	ion; CR -	- Critical In	fraction	
Item No.	MI M/	A CR				Rer	marks							Poto for Commelius
Date for Correction													Date for Correction	
Taly 13/2019														July 12/2019
James 157												0 0 2 1 - 1)		
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Re-inspection Re-inspection														
Light Yellow		(Yellow June 13/2019	7	Rec	inspection juired:	Yes Ne								
Striped Red	Red													
outhen Ked	Kea	Date of Inspection	n: 	If Y	es, Date:		- 200						Inspector	Signature: