					100		FO	OD PRE	MISES INSPECTION	FORM							Ď
Name of Premises:															New Nouveau		
Operator: 059145 NB 1/10 Lf Class 3 Class 4 Class 5															Brunswick		
Address: C92 t/a 1 Class 3 Lucias																	CANADA
Address: 693 Main St Routine Re-inspec														Other			
		shed	diac						Water Supply:	Private	Muni	icipal	1 to a lower of productions		110		
Item No.	N.O.	s u				Item No.	N.O.	s U		Item No.	N.O. S	υ		Item No.	N.O.	s U	
1.0	FOOD					3.3			Holding Methods	7.0	FOOD EQUIPM	MENT	AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.1		/	Appro	ved Sour	rce	3.4			Cooling Methods	7.1		!	Food Equipment (Design, Construction, Installation and Maintenance)	10.3	The state of		Ceilings (Constructions and Maintenance)
1.2	-				d Receiving	3.5			Re-heating Methods	7.2		,	Food Contact Surfaces	11.0	WATER	SUPPLY A	ND WASTE DISPOSAL
1.3				table Co	ontainers and Labeling	3.6	The state of		Handling Methods	7.3		/	Mechanical Dishwashing	11,1			Water (Quality and Quantity)
2.0	FOOD	STORAGE				4.0	FOOD	DISPLAY A	ND SERVICE	7.4			Manual Dishwashing	11.2			Sewage Disposal
2.1			Storag	ge of Pot	entially Hazardous Foods	4.1		//	Display Methods	7.5		11.	Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2				Frozen Storage					Advance Preparation	8.0	CLEANING AN	ID SA		12.0	LIGHTI	NG AND VE	NTILATION
2.3			Refrig	erated S	storage (Temperature)	5.0	RECO	ORD KEEPING	AND RECALLS	8.1		- 12 /	Cleaning and Sanitizing	12.1		/	Lighting
2.4					torage (Methods)	5.1			Record Keeping	8.2		1	Detergents and Chemical Use and Storage	12.2			Ventilation
2.5				Refrigerated Storage (Space)				-	Recall of Food	9.0	SANITARY FACILITIES		IES	13.0	GENER	RAL	
2.6			Dry S			6.0	PERS	ONNEL		9.1		,	Washroom(s)	13.1		//	Licence
2.7			Storage of Food for Staff		6.1			Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2		11	Rodent and Insect Control	
3.0	FOOD	PREPARA		I AND HANDLING Thawing Methods		6.2			Employee Health	10.0	FLOORS, WAL	LS A		13.3			Other Infractions/Hazards
3.1			-	0		6.3			Personal Hygiene Practices	10.1	Floors (Construction and Maintenance)						
3.2			Company of the last of the las	ng Metho		N.O	- Not Obs	served; S – S	atisfactory; U – Unsatisfactory; MI –	Minor Infraction	n; MA – Major Inf	ractio	on; CR – Critical Infraction				
Item N	10.	MI	MA	CR	Remarks												Date for Correction
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St	riped Re	ed		Red	Date	of Insp	ection:	If Y	es, Date:								
					ator: Blue Conv for Po	etina	10-5-1			-							04/0040