Name of Premises: , Operator:	JODI'S COUNT 8003 DIGHWA 1021,0WER G	4 71	KACHEN DUKH	Licende #: OF C	2519 ☐ Re-inspi	Type:	Class 3 Class 4 Class 5		Inspection	Brunswick
Item N.O. S U		Item	N.O. S U		Item	N.O. S U		Item	N.O. S ,U	
No. FOOD	1	No.		Holding Methods	No.	FOOD EQUIPMENT	AND LITENSUS	No.	1/	Walls (Construction and Maintenance)
1.1	Approved Source	3.4		Cooling Methods	7.1	1	Food Equipment (Design, Construction,	10.3	1	Ceilings (Constructions and
12	Purchasing and Receiving	3.5	1	Re-heating Methods	7.2		Installation and Maintenance) Food Contact Surfaces	11.0	WATER SUPPLY AN	Maintenance)  ID WASTE DISPOSAL
1.3	Acceptable Containers and Labeling	3.6		Handling Methods	7.3	6/1	Mechanical Dishwashing	11.1	1	Water (Quality and Quantity)
2.0 FOOD STORAGE		4.0	FOOD DISPLAY A		7.4		Manual Dishwashing	11.2	1//	Sewage Disposal
2.1	Storage of Potentially Hazardous Foods	4.1	V	Display Methods	7.5		Eating Utensils and Dishes	11.3	1/	Solid Waste Handling
22	Frozen Storage	4.2		Advance Preparation	8.0	CLEANING AND SA	MITIZING	12.0	LIGHTING AND VEN	TILATION
2.3	Refrigerated Storage (Temperature)	5.0	RECORD KEEPIN	G AND RECALLS	8.1	in X	Cleaning and Sanitizing	12.1	1/	Lighting
2.4	Refrigerated Storage (Methods)	5.1	1/	Record Keeping	8.2		Detergents and Chemical Use and Storage	12.2		Ventilation
2.5	Refrigerated Storage (Space)	5.2		Recall of Food	9.0	SANITARY FACILITI	<u> </u>	13.0	GENERAL ,	
2.6	Dry Storage	6.0	PERSONNEL.	200000000000000000000000000000000000000	9.1	V	Washroom(s)	13.1	1/1	Licence
2.7	Storage of Food for Staff	6.1	01	Demonstrating Knowledge	9.2		Hand Washing Station(s)	13.2		Rodent and Insect Control
3.0 FOOD PREPARAT	ON AND HANDLING	6.2	V	Employee Health	10.0	FLOORS, WALKS A		13.3		Other Infractions/Hazards
3.1	Thawing Methods  Cooking Methods	6.3		Personal Hygiene Practices	10.1		Floors (Construction and Maintenance)  ; MI – Minor Infraction; MA – Major Infrac			
BLI V	MICHOUR 10 BR K	NA	e wex	e uncheutor	Exith Fary,	food On a	Jebns, pl/ a regular 693	ng li	IONUL	Coverage by