FOOD PREMISES INSPECTION FORM																
Name of Premises: Accordance (Le 2006 Licence #: H-000K Type: Class 3 Delass 4 Class 5  Operator: Category: Routine De-inspection New Licence Complaint CD Follow-up Inspection														New Nouveau		
Address: 46 rue hageuniste Water Supply: Drivate Municipal  St-Louis de Cent															Brunswick	
Item No.	N.O.	S L			Item No.	N.O.	s u		Item No.	N.O.	s u		Item No.	N.O.	s l	J
1.0	FOOD				3.3			Holding Methods	7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.1			Approved	Source	3.4			Cooling Methods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3	F. (1)		Ceilings (Constructions and Maintenance)
1.2			Purchasin	ng and Receiving	3.5		178-7-3	Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATE	R SUPPLY	AND WASTE DISPOSAL
1.3	4.77		Acceptabl	le Containers and Labeling	3.6			Handling Methods	7.3			Mechanical Dishwashing	11.1		U	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			Storage of Potentially Hazardous Foods		4.1			Display Methods	7.5	-5		Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2			Frozen Storage		4.2			Advance Preparation	8.0	CLEANING AND SANITIZING		NITIZING	12.0	LIGHT	LIGHTING AND VENTILATION	
2.3				ted Storage (Temperature)	5.0	RECO	RD KEEPIN	G AND RECALLS	8.1	Cleaning and Sanitizing		12.1			Lighting	
2.4				ted Storage (Methods)	5.1			Record Keeping	8.2		0	Detergents and Chemical Use and Storage	12.2			Ventilation
2.5	F 77 1-11		Refrigerated Storage (Space)		5.2			Recall of Food	9.0	SANIT	ARY FACILIT	IES	13.0	GENE	RAL	
2.6	17/17	11 = 2	Dry Stora		6.0	PERSO	ONNEL		9.1		1000000	Washroom(s)	13.1	16-11	V	Licence
2.7				of Food for Staff	6.1			Demonstrating Knowledge	9.2		100	Hand Washing Station(s)	13.2	Maria.		Rodent and Insect Control
3.0	FOOD	PREPARA	TION AND HA		6.2			Employee Health	10.0	FLOOF	RS, WALLS A	ND CEILINGS	13.3		12 12	Other Infractions/Hazards
3.1	7.000		Thawing Methods 6.3					Personal Hygiene Practices	10.1		File Last	Floors (Construction and Maintenance)				
3.2	7	3.4	Cooking I						- Satisfacto	rv: U – U	nsatisfactory	; MI - Minor Infraction; MA - Major Infrac	tion: CR	- Critica	Infraction	
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