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Name of	Premises:	Gagato	un Military Fami	In R	RSDIAY	CP CP	nt/P. lice	nce #·	03-012	17	т	ime: [7 Class 2	Class 4 Class 5	-				F
Operator		Operation of the	1(10)	7		00	<u> </u>	k		7		Abe. [_ Class 3	Class 4 Class 5					
Name of Premises: Gaactown Military Family Reduce Centre: Licence #: 03-01317 Type: Class 3 Oclass 4 Class 5 Operator: A 45 St. Lawrence Ave. Water Supply: Private Omnicipal Oxomocto. New Licence Complaint CD Follow-up Inspection Water Supply: Private Omnicipal														Brinswick					
Address:		45 (J. Lucierio	CE	17	<u> </u>	Wate	er Supply:	☐ Private	Mr	nicipal								DI UI ISWICK
			UIDIIIUGO.							l									
Kem N.		U		item	N.O.	SIL				Item	N.O.	SI			Item	NO.	S	U	
1.0 FO	OD			No. 3.3		1	Holding M	lethods		No. 7.0		1	NT AND UT	ENCILO	No.		1		Wells (O.).
1.1		Approve	d Caures	3.4							FOOD	GOIPMET		Equipment (Design, Construction,	10.2		-	<u> </u>	Walls (Construction and Maintenance) Ceilings (Constructions and
	V		Approved Source		V		Cooling M			7.1		V	Installation and Maintenance)		10.3	á	V		Maintenance)
1.2	1		ing and Receiving	To Housing Workload		-	7.2		V		Contact Surfaces	11.0	WATER	SUPP	LY AN	ND WASTE DISPOSAL			
1.3 2.0 FO	OD STORAGE		ceptable Containers and Labeling 3.6 Handling Methods 4.0 FOOD DISPLAY AND SERVICE			7.3		V		inical Dishwashing	11.1		V		Water (Quality and Quantity)				
2.1	11/1	Storage of Potentially Hazardous Foods 4.1		POUD	DISPLAY						/		al Dishwashing	11.2		V		Sewage Disposal	
2.2		Frozen Storage		4.1		12		Display Methods Advance Preparation		7.5	Eating Utensils and Dishes			11.3	1 LOUIS	ING AND VEN		Solid Waste Handling	
2.3		Refrigerated Storage (Temperature)		5.0	RECO	RECORD KEEPING				8.0	CLEANING AND SANITIZING Cleaning and Sanitizing		12.0			DAFIN			
CERTIFICATION OF THE PERSON OF	1			- ALOO	, /	T			8.2		V	1 1000000000000000000000000000000000000	ents and Chemical Use and	12.1	3	V		Lighting	
2.4	V	Refrigerated Storage (Methods) 5.1		Record Ke	Record Keeping					Storag		12.2		V		Ventilation			
2.5	V	Refrigerated Storage (Space)			V		Recall of F	Recall of Food			SANITARY FACILITIES			13.0	GENER	AL		10 E 0 10 W 10 C C C C C C C C C C C C C C C C C C	
2.6	10	✓ Dry Storage		6.0	PERSO	PERSONNEL				9.1	Washroom(s)		oom(s)	13.1		MAN	X	Licence	
2.7 V			of Food for Staff	6.1		V	Demonstra	ating Knowled	ge	9.2		V	Hand V	Washing Station(s)	13.2		V	,	Rodent and Insect Control
	D PREPARA			6.2		V	Employee	CONTRACTOR CONTRACTOR		10.0	FLOOR	s, WALLS	AND CEIL		13.3		V		Other Infractions/Hazards
3.1	4	Thawing		6.3			Personal F	Hygiene Praction		10.1		V		(Construction and Maintenance)					
3.2		Cooking	Methods					N.O. – Not	Observed; S – S	atisfacto	ry; U – Un	satisfacto	ory; MI – Mi	nor Infraction; MA – Major Infra	ction; CR	- Critical	Infracti	on	
Item No.	MI	MA CR																	
		MATE ON		//						narks					Manage M.				Date for Correction
13.1	X		License sha	11 1	OR V	205te	d tor	1 pul	olic Vie	winc	ነ '								Prior to next inspection.
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