Name	of Pren	nises:	Black	s Harby	xur 1	Ele,	ment	aryt	481231	Licence #:		22-0	006	88						Brunswick
Opera	ator:	Comp	455	710110	convic	100	4		/) <del>.</del>	Type:		Class 3		Class 4		Class 5				<b>Brunswick</b>
Addre	ess:	Rlac	KC H	erborer	Cher	-lost	to i	(OCen)	4 NB	Category:		Routine		Re-inspec	92	New Licence	Other			CANADA
		0. 00		0 100000						Water Supp		Private		Municipal		] New Licence				
Item	I					Item				water oupp	ріу.	Item			1		- Itaan	1	1 11	
No.	N.O.	S U				No.	N.O.	S U				No.	N.O.	SU			Item No.	N.O.	s U	
1.0	FOOD	OOD			3.3		V	Holding Methods			7.0	FOOD EQUIPMENT AND U		AND UTENSILS		10.2		1	Walls (Construction and Maintenance)	
1.1		V	Approved Source 3.4			3.4		1	Cooling Me	thods		7.1		1		ent (Design, Constru d Maintenance)	iction, 10.3		_	Ceilings (Constructions and Maintenance)
1.2			Purchasing and Receiving 3.5			V	Re-heating			7.2			Food Contact	Surfaces	11.0	WATER	SUPPLY	AND WASTE DISPOSAL		
1.3	5000	7707405	Acceptable Containers and Labeling			3.6			Handling Methods			7.3		V	Mechanical Dishwashing		11.1			Water (Quality and Quantity)
2.0	FOOD	FOOD STORAGE			4.0		DISPLAY AN	ID SERVICE			7,4		1	Manual Dishw		11.2		-	Sewage Disposal	
2.1		Storage of Potentially Hazardous Foods Frozen Storage			4.1	V		+ ' '	splay Methods		7.5			Eating Utensils and Dishes		11.3		4	Solid Waste Handling	
2.2	-		Frozen Storage			4.2		Advance Preparation  RD KEEPING AND RECALLS				8.0	CLEANING AND SANITIZING				12.0			
2.3		Refrigerated Storage (Temperature)			re)	5.0	RECOR	D KEEPING	AND RECALI	LS		8.1		~	Cleaning and		12.1		1	Lighting
2.4	-	レ	Refrigerated Storage (Methods)			5.1	1		Record Kee			8.2		-	Storage	d Chemical Use and	12.2		4	Ventilation
2.5	-	Refrigerated Storage (Space)			0000	5.2			Recall of Fo	ood		9.0	SANITA	RY FACILITI	T		13.0	GENER	AL	
2.6	1	Dry Storage				6.0	PERSO		T =			9.1	-	1	Washroom(s)		13.1		-	Licence
3.0				6.1				ting Knowledg	ge	9.2		V	Hand Washing	g Station(s)	13.2		1	Rodent and Insect Control		
	FOOD	REPARATIO				6.2			Employee F			10.0	FLOORS		ND CEILINGS		13.3			Other Infractions/Hazards
3.1 Thawing Methods 3.2 Cooking Methods				The second secon	6.3	1-101	100		ygiene Practic		10.1		1	Floors (Constr	uction and Maintena	ance)				
Item N	0	MI I	MA CR	Remarks		N.O. – 1	voi Obse	rvea; 5 – Sa	usractory; U -	- Unsatisfacti	tory; IVII – IVII	nor intraction	n; IVIA – IVIA	yor Infraction	on; CR – Critical	Infraction	***************************************			
9.	The state of the s				nd	pump for the paper towel is broken. The paper towel of								disp		Date for Correction  Sep 19 2000				
				15 100	urca	To	12	e rej	oa ry	COL	repla	was.				• •	No	- 18		
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		Green		. 4				Ro-in	e-inspection											
Lig	ht Yello	The second of the second	Dark Yellow			20	20		uired:	Yes	No									
Str	iped Red	ł	Red		Date of I	ate of Inspection:			s, Date:											-

**FOOD PREMISES INSPECTION FORM**