FOOD PREMISES INSPECTION FORM																		
Name of Premises: KiM Bac Rostaurca Licence #: 0 / 0000														- New Nouveaus				
Livering W. T.														Brunswick				
Operator: Class 3														C A N A D A				
Addre	ess:	112	MOV	on AURA	MO	Category: Re-inspection New Licence Other								CANADA				
Moncton, WB Water Supply: Private Municipal																		
Item	NO C	u		. (, 0)	Item	NO.		11		Item	T				Item	100	s U	
No.	N.O. S				No.	N.O.	S	U		No.					No.	N.O.	3	
1.0	FOOD			3.3				Holding Methods	7.0	FOOD EQ	UIPME	No. of Contrast of	D UTENSILS	10.2		4	Walls (Construction and Maintenance)	
1.1	1		Approved So	urce	3.4		-		Cooling Methods	7.1		4	- F	Food Equipment (Design, Construction, nstallation and Maintenance)	10.3		4	Ceilings (Constructions and Maintenance)
1.2	11	Purchasing and Receiving		nd Receiving	3.5	Re-heating Methods		7.2	Food Contact Surfaces				11.0	WATER	SUPPLY A	AND WASTE DISPOSAL		
1.3	1	Acceptable Containers and La		containers and Labeling	3.6		L		Handling Methods	7.3			N	Mechanical Dishwashing	11.1		1	Water (Quality and Quantity)
2.0	FOOD STO	OD STORAGE		4.0	FOOD	DISPLA	AY AN	D SERVICE	7.4	U			Manual Dishwashing	11.2		2	Sewage Disposal	
2.1		Storage of Potentially Hazardous			4.1		L		Display Methods	7.5		1		Eating Utensils and Dishes	11.3	0.00000	U	Solid Waste Handling
2.2	1	Frozen Sto			4.2		1		Advance Preparation	8.0	CLEANING AND SANITIZING		12.0	LIGHTIN		ENTILATION		
2.3	- 1		Refrigerated :	Storage (Temperature)	5.0	RECOR	RD KEE	EPING	AND RECALLS	8.1		٧		Cleaning and Sanitizing	12.1		4	Lighting
2.4			Refrigerated	Storage (Methods)	5.1			- 14	Record Keeping	8.2		4		Detergents and Chemical Use and Storage	12.2		4	Ventilation
2.5		Refrigerated Storage (Space)		5.2	Recall of Food		9.0	SANITARY FACILITIES				13.0	GENER	AL				
2.6	0.73	Dry Storage		6.0	PERSO	ONNEL			9.1	Washroom(s)			13.1		11	Licence		
2.7		Storage of Food for Staff			6.1	Maria de la companya della companya	1	/	Demonstrating Knowledge	9.2		4	´ H	Hand Washing Station(s)	13.2	Mar Ber		Rodent and Insect Control
3.0	FOOD PRE	PARAT	ATION AND HANDLING		6.2	2277	T	/	Employee Health	10.0	FLOORS,	WALL		CEILINGS	13.3	1		Other Infractions/Hazards
3.1			Thawing Met		6.3		1		Personal Hygiene Practices	10.1				Floors (Construction and Maintenance)				
3.2 Cooking Methods N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction																		
Item No. MI MA CR Remarks Date for Co.														Date for Correction				
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☐ St	riped Red		Red	Date	of Insp	ection:	1	If Y	es, Date:									
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