									FOOD PREMISES	SINSPI	ECTIO	ON FOR	M				
Name of Premises: Agree Rosa (King Pa Kal) Operator: Address: Z41 Canada St, Fredericton Name of Premises: Acres Rosa (King Pa Kal) Licence #: 03-02196 Type: Class 3 Class 4 Class 5 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection Water Supply: Private Municipal														-			
Name of Premises: Tokule 1000 (lass 4 Class 5																	
Operator: Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection															New Norweau		
Address: Z41 Canada ST, Friedericton Water Supply: Private Municipal															OH	Brunswick	
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Item No.	N.O.	S	U			Item No.	N.O.	s u		Item No.	N.O.	S U		Item	N.O.	s u	
1.0	FOOD	11				3.3			Holding Methods	7.0	FOOD	FOLIPMENT	AND UTENSILS	No. 10.2	-		Wells (Construction and Maintenan)
1.1		4		Approved	Source	3.4					1000	Legon William	Food Equipment (Design, Construction,			6	Walls (Construction and Maintenance) Ceilings (Constructions and
					CONTRACTOR				Cooling Methods	7.1			Installation and Maintenance)	10.3			Maintenance)
1.2	-	V			g and Receiving	3.5			Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATEF	R SUPPLY AN	D WASTE DISPOSAL
2.0	FOOD	FOOD STORAGE		Acceptab	ceptable Containers and Labeling		FOOD	DICDI AV AL	Handling Methods	7.3			Mechanical Dishwashing	11.1		9	Water (Quality and Quantity)
2.1	1000	STORAG		Storage o	f Potentially Hazardous Foods	4.0	ו מטטיז	JISPLAT AN	D SERVICE Display Methods	7.4		1	Manual Dishwashing	11.2		<u> </u>	Sewage Disposal
2.2				Frozen Storage		4.2			Advance Preparation	8.0	CLEAN	ING AND SAN	Eating Utensils and Dishes	11.3	LIGHT	NO AND VEN	Solid Waste Handling
2.3		Refrigerated Storage (Temperature)		5.0	RECORD KEEPING AND RECALLS		8.1	CLEAN	ING AND SAI	Cleaning and Sanitizing	12.0	LIGHTI	NG AND VEN				
					ed Storage (Methods)		7						Detergents and Chemical Use and	 			Lighting
2.4						5.1			Record Keeping	8.2			Storage	12.2			Ventilation
2.5			Refrigerated Storage (Space)		5.2	_		Recall of Food	9.0	SANITA	ARY FACILITIE	ES	13.0	GENER	AL		
2.6		1		ry Storag		6.0	PERSO	NNEL		9.1		-	Washroom(s)	13.1			Licence
2.7	FOOD				Food for Staff	6.1			Demonstrating Knowledge	9.2		-	Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD	REPAR		hawing N		6.2	-		Employee Health	10.0	FLOOR	S, WALLS AN		13.3			Other Infractions/Hazards
3.2				ooking N		6.3			Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)				
0.2				ooking it	Ctrious				N.O. – Not Observea; S -	- Satistacto	y; U – UI	isatisfactory;	MI – Minor Infraction; MA – Major Infract	tion; CR -	· Critical I	nfraction	
Item	No.	MI	MA	CR						Remarks				(response)	Nestalan		Date for Correction
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Strip	ed Red		Red		Date of Inspectio	n:*	If Ye	s, Date:									