erator: dress:	remis	ses:	2 3 M	Jain	st ait he	m	e Tais	t Ho	Category:	Class 3 Routine		Class 4	And the second se	Other			Brunswick c A N A D A
1 N.O	T	1	U	auc		Item	N.O.	s u	Water Supply:	Private Item		Municipa s u		Item	NO	s U	
FOC		<u> </u>	0			No.	N.O.	3 0	Halder Matheada	No.	N.O.			No.	N.O.	·	Wells (Construction and Maintenance)
FOL				D		3.3		1	Holding Methods	7.0	FOOD	EQUIPMEN	Food Equipment (Design, Construction,	10.2		4	Walls (Construction and Maintenance) Ceilings (Constructions and
		1		Approved So	ource	3.4	1.18	1	Cooling Methods	7.1			Installation and Maintenance)	10.3		1	Maintenance)
		34	-		and Receiving	3.5		1	Re-heating Methods	7.2		1	Food Contact Surfaces	11.0	WATER	SUPPLY	AND WASTE DISPOSAL
		1		Acceptable	Containers and Labeling	3.6			Handling Methods	7.3		1	Mechanical Dishwashing	11.1		Y	Water (Quality and Quantity)
FOO	OD ST	IORAC	GE	Charmen of F	staatiellu Llaassdaus Eaada	4.0	FOOD	DISPLAY A	ND SERVICE	7.4		-	Manual Dishwashing	11.2		4	Sewage Disposal Solid Waste Handling
		-	/	Frozen Stora	otentially Hazardous Foods	4.1			Display Methods Advance Preparation	7.5 8.0	CLEAN	NING AND S	Eating Utensils and Dishes	11.3 12.0	LICHTIN		/ENTILATION
		4	1		Storage (Temperature)	4.Z 5.0	RECO		G AND RECALLS	8.1	OLEAN	AND SI	Cleaning and Sanitizing	12.0			Lighting
		-			- 76								Detergents and Chemical Use and			4	
	2	1	1.1	Refrigerated	Storage (Methods)	5.1			Record Keeping	8.2		-	Storage	12.2		-	Ventilation
		1	-		Storage (Space)	5.2	4		Recall of Food	9.0	SANIT	ARY FACILI	TIES	13.0	GENER	AL	
	in a start	1	-	Dry Storage		6.0	PERS	ONNEL	1	9.1		V,	Washroom(s)	13.1		A	Licence
				Storage of F	ood for Staff	6.1			Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2			Rodent and Insect Control
				Contrast Contrast Contrast Contrast								and the second se					
	OD PR	MI		Thawing Me Cooking Me MA CR	LING thods	6.2 6.3 <i>N.O.</i> –	Not Obs	served; S – S	Employee Health Personal Hygiene Practices Satisfactory; U – Unsatisfactory; MI – N	10.0 10.1		1	AND CEILINGS Floors (Construction and Maintenance)	13.3		7	Other Infractions/Hazards Date for Correction
n No.		J		Thawing Me Cooking Me	LING thods thods	6.3	Not Obs	served; S – S	Employee Health Personal Hygiene Practices	10.0 10.1		1	AND CEILINGS Floors (Construction and Maintenance)	13.3			