ECOD DDEMISES INSDECTION FORM

								FOOD PRE	-MISES IN	SPE	CHO	NFC	JKM					
Nam	e of Pre	mie oe:	χ.	100	abo 's Too	· ·	ne alm	Licence #: 02	-01154	.	т	vne.		ass 3 Class 4 Class 5				Ĩ,
	eorre		1.~	100			<u> </u>			•								N AN
-	rator:		<i></i>	0 1	cabe's Iu	• _	1 - 1 6	Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection Water Supply: Private Municipal								on	Brunswick	
Add	ress:	111	25	_Kt	- 114, 3pm	<u>ns c</u>	tau.	Water Supply:	₩ Private [Mu	inicipal							Di alli vick
						n edilinia discusso discussos									•	•		
Item No.	N.O.	s	U			Item No.	N.O. S	U		Item No.	N.O.	s	U		item No.	N.O.	s u	
1.0	FOOD	11	1			3.3		Holding Methods		7.0	FOOD E	QUIPM	IENT AN	ID UTENSILS	10.2			Walls (Construction and Maintenance)
1,1			T A	oproved S	Source	3.4		Cooling Methods		7.1				Food Equipment (Design, Construction,	10.3			Ceilings (Constructions and
1.2	<u> </u>	 			and Receiving	3.5		Re-heating Methods		7.2				Installation and Maintenance) Food Contact Surfaces	11.0	WATE	D SHOOLY	Maintenance) AND WASTE DISPOSAL
1.3	<u> </u>				e Containers and Labeling	3.6	+ + +	Handling Methods		7.3				Mechanical Dishwashing	11.1	WALL	KOOFFEI	Water (Quality and Quantity)
2.0	FOOD	STORAG				4.0	FOOD DISPLAY			7.4				Manual Dishwashing	11.2			Sewage Disposal
2.1			S	orage of	Potentially Hazardous Foods	4.1		Display Methods		7.5				Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2		Frozen Storage		4.2	Advance Preparation RECORD KEEPING AND RECALLS			8.0	1			12.0	LIGHT	ING AND V	ENTILATION			
2.3			R	efrigerate	ed Storage (Temperature)	5.0	RECORD KEEPI	NG AND RECALLS		8.1				Cleaning and Sanitizing	12.1		-	Lighting
2.4			R	efrigerate	ed Storage (Methods)	5.1		Record Keeping		8.2		ļ		Detergents and Chemical Use and Storage	12.2			Ventilation
2.5		 	R	efrigerate	ed Storage (Space)	5.2		Recall of Food		9.0	SANITA	RY FA	CILITIES	3	13.0	GENE	RAL	
2.6			D	ry Storag	le .	6.0	PERSONNEL			9.1				Washroom(s)	13.1			Licence
2.7	ļ				Food for Staff	6.1		Demonstrating Knowledge		9.2				Hand Washing Station(s)	13.2	ļ		Rodent and Insect Control
3.0 3.1	FOOD	PREPAR				6.2	 -	Employee Health Personal Hygiene Practices		10.0 10.1	FLOOR	S, WAL		CEILINGS Floors (Construction and Maintenance)	13.3	 	+	Other Infractions/Hazards
3.1		++		nawing M ooking M		0.3	<u> </u>				rv: U – Un	nsatisfa		II – Minor Infraction; MA – Major Infrac	tion: CR	- Critical	I Infraction	
			J. II	v3														
lter	n No.	MI	MA	CR					Rema	rks								Date for Correction
/1	1	X			Racterial	+	in me	nic water	<amount< td=""><td>0 (</td><td>h-</td><td>we</td><td><i>b</i></td><td>ren tellen ar</td><td>2-1</td><td>an</td><td>•</td><td>Immediately</td></amount<>	0 (h-	we	<i>b</i>	ren tellen ar	2-1	an	•	Immediately
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		Gree	en				Re-inspec	tion Yes V No										
Lig	ght Yello	ow Dark Yell			10w July 1511		Required:	[]163 W _NO										
St	riped Re	ed [Red		Date of Inspect		If Yes, Dat	e:										
									,									As an annual section of the section