rator:	ony >s	sasp	Edith ( Group ST-M	Ca	nod	Da L	Licence Type: Categor Water S		utine	Class 4		Other		Brunswick c A N A D A
N.O. S	; U			Item No.	N.O.	S U			Item No.	N.O. S U	11	Item No.	N.O. S	1
FOOD				3.3		V	Holding Methods		7.0	FOOD EQUIPMEN	T AND UTENSILS	10.2	V	Walls (Construction and Maintenance
	. /	Approved So	urce	3.4	1.		Cooling Methods		7.1	11	Food Equipment (Design, Construction, Installation and Maintenance)	10.3	0	Ceilings (Constructions and Maintenance)
	1	Purchasing a	nd Receiving	3.5	L		Re-heating Methods		7.2	2	Food Contact Surfaces	11.0	WATER SUPPLY	AND WASTE DISPOSAL
		Acceptable C	ontainers and Labeling	3.6	C		Handling Methods		7.3		Mechanical Dishwashing	11.1		Water (Quality and Quantity)
FOOD STO	ORAGE	1		4.0	FOOD	DISPLAY A	ND SERVICE		7.4		Manual Dishwashing	11.2	~	Sewage Disposal
- 1	Storage of Potentially Hazardous Foods   Frozen Storage   Refrigerated Storage (Temperature)		4.1	V		Display Methods		7.5		Eating Utensils and Dishes	11.3		Solid Waste Handling	
			4.2 5.0	RECO		Advance Preparation	1	8.0 8.1	CLEANING AND S	Cleaning and Sanitizing	12.0 12.1	LIGHTING AND	Lighting	
							-				Detergents and Chemical Use and			
1	1	Refrigerated	Storage (Methods)	5.1			Record Keeping		8.2	V	Storage	12.2	4	Ventilation
	4		Storage (Space)	5.2			Recall of Food	<u>\</u>	9.0	SANITARY FACILI		13.0	GENERAL	
	-	Dry Storage Storage of Fo	and for Stoff	6.0 6.1	PERS	ONNEL	Demonstrating Know	dadaa	9.1		Washroom(s) Hand Washing Station(s)	13.1	4	Licence Rodent and Insect Control
FOOD PR	EPARATI	ON AND HAND		6.2			Employee Health	viedge	9.2	FLOORS, WALLS		13.2		Other Infractions/Hazards
	1	Thawing Met		6.3		4	Personal Hygiene Pr	ractices	10.1		Floors (Construction and Maintenance)	10.0		
	V	Cooking Met	hods	N.O	Not Obs	served; S - :	Satisfactory; U – Unsatis	sfactory; MI – Mino	r Infracti	on; MA – Major Infract	ion; CR – Critical Infraction			
				- 1	2							•		