										FOOD PREMISES	INSPE	ECTIC	N FC	ORM	Л					
Name of Premises: CABELAS										Licence #: 0/-03350										Ē
Operator: CRBELDS Address: 100 CRBELD (MONCHOD						OURT				Category: CROutine C Water Supply: Private		spection New Licence Complaint CD Follow-up Inspection						Brunswick		
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	<u>}</u>			3.3	-			Holding Methods	7.0	FOOD	EQUIPMI	ENT	AND UTENSILS	10.2		-	-	Walls (Construction and Maintenance)
1.1		-	1	Approved §	Source	3.4	-			Cooling Methods	7.1		-	17	Food Equipment (Design, Construction, Installation and Maintenance)	10.3	1	-	-	Ceilings (Constructions and Maintenance)
1.2	-		F	urchasing	and Receiving	3.5	1			Re-heating Methods	7.2		-		Food Contact Surfaces	11.0	WATE	ER SU	PPLY A	ND WASTE DISPOSAL
1.3	1.00	-	1	Acceptable	Containers and Labeling	3.6	a land	/		Handling Methods	7.3		/		Mechanical Dishwashing	11.1	1115	-	-	Water (Quality and Quantity)
2.0	FOOD	STORA	GE			4.0	FOOD	DISPLA	Y AN	DSERVICE	7.4	/			Manual Dishwashing	11.2		/	-	Sewage Disposal
2.1		-		Storage of	Potentially Hazardous Foods	4.1		/		Display Methods	7.5		-		Eating Utensils and Dishes	11.3	1	1	-	Solid Waste Handling
2.2	-	Frozen Storage		4.2	/			Advance Preparation	8.0	CLEAN	CLEANING AND SANITIZING		NITIZING	12.0	LIGHT	LIGHTING AND VENTILATION		NTILATION		
2.3	1		F	Refrigerated Storage (Temperature)		5.0	RECO	RD KEE	PING	AND RECALLS	8.1		/		Cleaning and Sanitizing	12.1	1.0	-	1892	Lighting
2.4		Refrigerated Storage (Methods)		ed Storage (Methods)	5.1	-			Record Keeping	8.2	1.201.1	-		Detergents and Chemical Use and Storage	12.2		-	-	Ventilation	
2.5				Refrigerate	ed Storage (Space)	5.2	-			Recall of Food	9.0	SANIT	ARY FAC	CILITI	ES	13.0	GENE	RAL		
2.6	-	-		Dry Storag	and the second second with factor and the second	6.0	PERS	ONNEL		1	9.1	1.2.1	-		Washroom(s)	13.1		-		Licence
2.7	-				Food for Staff	6.1		-		Demonstrating Knowledge	9.2	1	-	-	Hand Washing Station(s)	13.2		-	-	Rodent and Insect Control
3.0	FOOD	PREPA		AND HAN		6.2		-				13.3		-		Other Infractions/Hazards				
3.1	1	1		Thawing M Cooking M		6.3	125	-	1	Personal Hygiene Practices	10.1				Floors (Construction and Maintenance) MI – Minor Infraction; MA – Major Infract					
Item No. MI MA CR 13.1 X ENSURE the MOST RECENT COPY OF INSPECTION REPORT IS A LUNAYS NEW INT DOSTED.												Date for Correction								
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Light Yellow Dark Yellow April 5, 20,7 Re-inspection Required: Yes Striped Red Red Date of Inspection: If Yes, Date:																				
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