			Λ				FOOD PREMISES I	NSPE	ECTIO	N FOR	M						
	_		Pan	1 nd C			Licence #: 01- 025	ħ									
Name of Premises:			19/1	1,254		7									Now Z Normeare		
Address: 36 Wyse st. mont on															Brunswi	ičk	
Address:	_20) W	1se	St. WONCIO	\sim		Water Supply: Private		ınıcıpal								
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hom NO.	8	u			Hem No	NO S U		No.	N.O.	S U		No.	N.O.	S U			
1.0 FOOD					3.3		Holding Methods	7.0	FOOD E	QUIPMENT	T AND UTENSILS	10.2		<u> </u>	Walls (Construction and Ma		
	\checkmark		approved S	Source	3.4		Cooling Methods	71			Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)		
1.2			Purchasing and Receiving		3.5		Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATE	SUPPLY AN	D WASTE DISPOSAL		
13			Acceptable Containers and Labeling		3.6		Handling Methods	7.3			Mechanical Dishwashing	11.1			Water (Quality and Quantity	0	
2.0 F00 0 S	TORA				4.0	FOOD DISPLAY A	Company of the control of the contro	7.4			Manual Dishwashing	11.2 11.3			Sewage Disposal Solid Waste Handling		
2.1	 			Potentially Hazardous Foods	4.1	+4	Display Methods Advance Preparation	7.5 8.0	CLEVE	NC AND S	Eating Utensils and Dishes ANTIZING	12.0	LIGHT	NG AND VEN	<u> </u>		
2.2			Frozen Storage Refrigerated Storage (Temperature)		4.2 5.0	RECORD KEEPING	, , , , , , , , , , , , , , , , , , , ,	8.1			Cleaning and Sanitizing	12.1			Lighting		
Terroria video de	./		. T		5.1		Record Keeping	8.2	7.5	1	Detergents and Chemical Use and	12.2		J	Ventilation		
24			Refrigerated Storage (Methods)		FOREST SAME			9.0	CAMITA	RY FACILI	Storage	13.0	GENE				
2.6	7		Refrigerated Storage (Space) Dry Storage		5.2 6.0	PERSONNEL	Recall of Food	9.1	SHIAITE		Washroom(s)	13.1			Licence		
2.7				Food for Staff	6.1		Demonstrating Knowledge	9.2		1	Hand Washing Station(s)	13.2		C	Rodent and Insect Control		
The state of the s	REPA	RATION	AND HAN	DLING	6.2		Employee Health	10.0	FLOOR	S, WALLS	AND CEILINGS	13.3		1	Other Infractions/Hazards		
3.1		<i>-</i>	hawing M		6.3		Personal Hygiene Practices	10.1	200 11 - 11	restictactor	Floors (Construction and Maintenance)	tion: CR	- Critical	Infraction			
3.2	3.2 Cooking Methods N.O Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction																
ltem No.	101	MA	CR				Re	marks							Date for Correc	tion	
2:16		ĺχ		Theodo secul	1		ica halo a constai	VA 6-5	-h 1	Loon	them at ar hel	le é	400	Mai	discussed,		
023 1(4)		+~	+ -	THOU SHOUL	AIL	<u>enoug v</u>	The British Confee	109		داند	THE AVE. IN	,					
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2,3(4)) X the Covers on the p			no hotelders	ted table should	ne_	COSC	ed di	LONG ROWN TIME TO	Pic	Vire		CDAVE CITY	Clock			
			X there should be enough the covers on the refrigeration												insp.		
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<u> </u>																	
	∃ Gre			100		Re-inspection Required:	on ∐Yes ∐No										
Light Yello	w [Dark	Yellow	15 duy 2	0/0	Required:		-									
Striped Red	į į	Red		Date of Inspect	ion:	If Yes, Date:										<u></u>	
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