										FOOD PREMISES	INSPE	ECTIO	ON FOR	M					
Name of Premises: Acedien Pouline Acedience									Licence #: 11-00435 Type: Class 3 Class 4 Class 5									D	
Operator: Address: 70 Fruing Blu Bandard										Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection Water Supply: Private Municipal									Brunswick
Item No.	N.O.	s	U	fou	ele	Item No.	N.O.	S	U	_	Item No.	N.O.	S U		Item No.	N.O.	S	U	
1.0	FOOD	1				3.3				Holding Methods	7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2				Walls (Construction and Maintenance)
1.1	.1		1	Approved Source						Cooling Methods	7.1			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	dia 1		Food Contact Surfaces	11.0	WATE	R SUP	PLY A	ND WASTE DISPOSAL	
1.3				Acceptable	Containers and Labeling	3.6				Handling Methods	7.3	S 10		Mechanical Dishwashing	11.1				Water (Quality and Quantity)
2.0	FOOD	STORA				4.0	FOOD	DISPLA	AY AN	DSERVICE	7.4		/	Manual Dishwashing	11.2	-		_	Sewage Disposal
2.1			Storage of Potentially Hazardous Foods		4.1				Display Methods	7.5 8.0	OLEAL		Eating Utensils and Dishes	11.3	LIGUT			Solid Waste Handling	
2.2			Frozen Storage Refrigerated Storage (Temperature)		4.2	PECO		DING	Advance Preparation AND RECALLS	8.1	CLEA	NING AND S	Cleaning and Sanitizing	12.0 12.1	LIGHT	ING AP	ID VEN	VTILATION	
2.3					ed Storage (Methods)	5.1	RECOR	VD KEE	FING	Record Keeping	8.2			Detergents and Chemical Use and Storage	12.1		1	1	Lighting Ventilation
2.5		Refrigerated Stora		Refrigerate	ed Storage (Space)	5.2			-	Recall of Food	9.0	SANIT	ANITARY FACILITIES		13.0	GENE	RAL		
2.6			Dry Storage		6.0	PERSO	NNEL			9.1			Washroom(s)	13.1			1	Licence	
2.7				Storage of	Food for Staff	6.1				Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2	10	10	/	Rodent and Insect Control
3.0	FOOD	PREPAR	RATION	AND HAN	IDLING	6.2				Employee Health	10.0	FLOO	RS, WALLS	AND CEILINGS	13.3				Other Infractions/Hazards
3.1				Thawing M	lethods	6.3				Personal Hygiene Practices	10.1		1.00	Floors (Construction and Maintenance)			1		
3.2			(Cooking M	ethods					N.O. – Not Observed; S – S	Satisfacto	ory; U – U	Insatisfactor	y; MI – Minor Infraction; MA – Major Infra	ction; CR	- Critical	Infrac	tion	
Item	No.	MI	MA CR							Re	marks								Date for Correction
	Infrection 7.5 and 13.3 have been corrected												8 J.						
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Re-inspection Required:

If Yes, Date:

11, 2017

Date of Inspection:

April

Yes No

Red

Dark Yellow

Green

Light Yellow

Striped Red

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