	FOOD PREMISES INSPECTION FORM																R				
Name	of Pren	nises: _	HXe	+ Dlow (	Café Licence #:						03-02201									Brunswick	
Opera	tor:	(1) to (1)							Туре:		Class			Class 4		Class 5				Brunswick	
Addre	ss:	5804 Route 102						Category:	r.	Rout		Re-inspection				Other			CANADA		
		0 6 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1								, · · · · · · · · · · · · · · · · · · ·					U Other						
Rom			71100	2 WILLIAM	Barra			T	Water Sup	рріу:	Priva			Municipal				,			
No.	N.O.	SU			No.	N.O.	s u					Hern No.	N.O.	s U			No.	N.O.	s		
1.0	FOOD				3.3			Holding Me	ethods	ods		7.0	FOOD EQUIPMENT		AND UTENSILS		10.2			Walls (Construction and Maintenance)	)
1.1		Approved Source		3.4			Cooling Me	Methods			7.1				uipment (Design, Construc on and Maintenance)	tion, 10.3		/	Ceilings (Constructions and Maintenance)		
1.2		Purchasing and Receiving		3.5			Re-heating	Re-heating Methods			7.2		/		ntact Surfaces	11.0	WATER	SUPPLY AN	ID WASTE DISPOSAL		
1.3	FOOD	Acceptable Containers and Labeling		3.6				andling Methods			7.3			Mechanic	al Dishwashing	11.1			Water (Quality and Quantity)		
2.0	FOOD :	STORAGE		4.0	FOOD DISPLAY AND SEI						7.4				ishwashing	11.2			Sewage Disposal		
2.1		Storage of Potentially Hazardous Foods		4.1			Display Me			7.5			Eating Utensils and Dishes		11.3			Solid Waste Handling			
2.2			Frozen Storage		4.2			Advance P				8.0	CLEAN	LEANING AND SANITIZING				12.0 LIGHTING AND		VILATION	
2.3		Refrigerated Storage (Temperature)		5.0	RECORD KEEPING A		AND RECAL	ND RECALLS			8.1				and Sanitizing	12.1			Lighting		
2.4			Refrigerated Storage (Methods)		5.1			Record Ke	cord Keeping			8.2			Detergents and Chemical Use and Storage		12.2			Ventilation	
2.5		Refrigerated Storage (Space)			5.2	/		Recall of F	Recall of Food			9.0	SANITA	RY FACILITI	ES	is .		GENER	AL		
2.6			Dry Storage		6.0	PERSONNEL						9.1			Washroom(s)		13.1		1	Licence	
2.7		Storage of Food for Staff			6.1		Demonstrating Kr			dge	9.2					shing Station(s)	13.2			Rodent and Insect Control	
3.0	FOOD	PREPARATION AND HANDLING			6.2		Employee He				100		.0 FLOORS, WALLS A		ND CEILINGS		13.3			Other Infractions/Hazards	
3.1		Thawing Methods			6.3		Personal Hygiene Pract t Observed; S – Satisfactory; U – Unsatisfac				10.1		Floors (Construction and Maintenance)		ice)						
tom No		MI	Cooking Meth		N.O	Not Obse	rved; S – Sat	isfactory; U	- Unsatisfa	ctory; M	I – Minor Ir	nfraction	MA - Ma	jor Infractio	n; CR – Cri	itical Infraction	-				
BUREL LAY		1971	MA CR	Remarks															D	ete for Correction	
				1					Α			1 4			_	ı					
				1/0	1/16	1-0	Parc	100	al . W	-1 100	Y	Pi	1	SK	Tank	140					- 45
		1		1000	013	MY	Join C	162 (		ing	1	MIS	1	n H	cel	1041.					
		<del> </del>	-																		
- 4 4								<u> </u>			45										
						(1966) To	Au	1847/97/63 A													
																					_
							-							****							
										707 100 00				10-0-0							
									200												
								- Control		-01-11-1									1		
		Green					Do in	enaction													
Linh	t Yellow	, , , , , , , , , , , , , , , , , , , ,				Re-inspection Yes Required:					lo										
											•										
_ Strip	ed Red		Red		flusped	tion:	If Yes	s, Date:												,,,,	
	White - Office; Yellow - Operator; Blue - Copy for Posting										2007-24									10	