			- I	0 1		FOC	D PRE	MISES INSPECTION F	ORM						<b>F</b>
Name	of Premi	ses:	Schoo	UQ uson	13	120	hoth	Licence #:	1-00	938					New Nouveau
			nous	) Gramp	0	DA.	247	01		/	<b>.</b>				Brunswick
Opera	_	21	· · · · · ·	10 × 37	Cur	mu.	1 (1		Class 3	Class 4	The second secon				CANADA
Addre	ess:	2	10/0		0				Routine	Re-ins		Other			
			VVOn	Cten, 1	UD.	ved derdenterminische materiale	Marina de acestra de acestra de la constanta d	Water Supply:	Private	Munici	pal				
Item No.	N.O.	s U			Item No.	N.O.	s u		Item No.	N.O. S L	ı	Item No.	N.O.	s U	
1.0	FOOD		1		3.3		17	Holding Methods	7.0	FOOD EQUIPME	NT AND UTENSILS	10.2		U	Walls (Construction and Maintenance)
1,1		1	Approved Sou	irce	3.4	U		Cooling Methods	7.1	1	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		U	Ceilings (Constructions and Maintenance)
1.2	0		Purchasing ar	nd Receiving	3.5	10		Re-heating Methods	7.2	V	Food Contact Surfaces	11.0	WATER	R SUPPLY AN	ID WASTE DISPOSAL
1.3		V	Acceptable Co	ontainers and Labeling	3.6			Handling Methods	7.3		Mechanical Dishwashing	11,1		U	Water (Quality and Quantity)
2.0	FOOD S	TORAGE	_		4.0	FOOD	DISPLAY A	ND SERVICE	7.4		Manual Dishwashing	11.2		0	Sewage Disposal
2.1		4	Storage of Po	tentially Hazardous Foods	4.1		V	Display Methods	7.5	V	Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2			Frozen Storage		4.2		V	Advance Preparation	8.0	CLEANING AND		12.0	LIGHT	ING AND VEN	
2.3			Refrigerated S	Storage (Temperature)	5.0	RECOR	D KEEPING	AND RECALLS	8.1		Cleaning and Sanitizing	12.1		1	Lighting
2.4		4	Refrigerated S	Storage (Methods)	5.1		-	Record Keeping	8.2	V	Detergents and Chemical Use and Storage	12.2			Ventilation
2.5	e energy	0	Refrigerated S	Storage (Space)	5.2			Recall of Food	9.0	SANITARY FACI	LITIES	13.0	GENE	RAL	
2.6	/		Dry Storage		6.0	PERSO	NNEL		9.1	V	Washroom(s)	13.1		U	Licence
2.7			Storage of Fo		6.1		4	Demonstrating Knowledge	9.2	4	Hand Washing Station(s)	13.2		1	Rodent and Insect Control
3.0	FOOD P	DD PREPARATION AND HANDLING 6.2 Employee Health		10.0	FLOORS, WALL	S AND CEILINGS	13.3			Other Infractions/Hazards					
3.1	- 27 9-21		Thawing Meth		6.3			Personal Hygiene Practices	10.1		Floors (Construction and Maintenance)				
3.2		V	Cooking Meth		N.O. –	Not Obse	rved; S – S	atisfactory; U – Unsatisfactory; MI – M	linor Infractio	n; MA – Major Infra	ction; CR – Critical Infraction			ASSESSED AND AND AND	
Item N	lo.	MI	MA CR	Remarks										D	ate for Correction
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	riped Rec	w I	☐ Dark Y		eh~	) Ca	Red	inspection ☐Yes ☐No							U1/2019

White - Office; Yellow - Operator; Blue - Copy for Posting