										LOOD LKEMI2E2	INSLE	CHIC	NEC	JKI	1 NFP				
Nan	ne of Pr	emises:	· C 5	Ni Derre	en Corest Husina &	,	Jour	. 1	Ť	_ Licence #: 03-015h	3	1	ľvne:	\Box	Class 3 Class 4 Class 5				
One	rator	7,5	222-	14	and change	- 7:	(()	1 :		Cab Cotton						.11	I		- Nove Shows
- Ope	rator.	711	Same	E	CIEST HAPIUT 7	1.000	16	4111	1911	Category: Routine	Re-ins			lew L	icence Complaint CD Fo	ollow-up	inspectio	on .	Brunswick
Add	ress:		25	100	St Hande	Pibul	3.1			Water Supply: Private	∐ Mu	nicipal							DI GIIS WICK
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Item No.	N.O.	s	U			Item No.	N.O.	s	U		Item	N.O.	s	U		Item No.	N.O.	s u	
1.0	FOOD	11				3.3		V	-	Holding Methods	No. 7.0	FOOD	FOLIPM	ENT	AND UTENSILS	10.2		 -	Walls (Construction and Maintenance)
1.1	1		\Box	Approved	Course	3.4		•		Cooling Methods	7.1				Food Equipment (Design, Construction,	10.3		· ·	Ceilings (Constructions and
	V			10/4					ļ						Installation and Maintenance)			4	Maintenance)
1.2	1	++			ng and Receiving le Containers and Labeling	3.5			-	Re-heating Methods Handling Methods	7.2		1		Food Contact Surfaces Mechanical Dishwashing	11.0	WATE	SUPPLY AN	Maste Disposal Water (Quality and Quantity)
2.0	FOOD	STORA			e Containers and Labeling	4.0	FOOD	DISPLA	AVAR	D SERVICE	7.4		1		Manual Dishwashing	11.1			Sewage Disposal
2.1		1.		Storage of Potentially Hazardous Foods			1000	1.0, 2.5	1	Display Methods	7.5		1		Eating Utensils and Dishes	11.3		1	Solid Waste Handling
2.2			1	Frozen Storage		4.2				Advance Preparation	8,0	CLEAN	ING AND	SAN	ITIZING	12.0	LIGHTI	NG AND VEN	TILATION
2.3			* 1	Refrigerat	ed Storage (Temperature)	5.0	RECOR	D KEE	PING	AND RECALLS	8.1				Cleaning and Sanitizing	12.1			Lighting
2.4		1	F	Refrigerat	ed Storage (Methods)	5.1	1			Record Keeping	8.2		1.		Detergents and Chemical Use and Storage	12.2			Ventilation
2.5			F	Refrigerated Storage (Space)					-	Recall of Food	9,0	SANITA	ARY FAC	ILITIE		13.0	GENER	AL	
2.6				ry Storag		5.2 6.0	PERSO	NNEL		Access of Food	9.1				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	PREPAR		AND HAI		6.2		1		Employee Health	10.0	FLOOR	S, WALL	SAN	ID CEILINGS	13.3			Other Infractions/Hazards
3.1		-		hawing M		6.3			L	Personal Hygiene Practices	10.1				Floors (Construction and Maintenance)		0 111 1		
3.2			10	ooking N	ietnods	1				N.O. – Not Observed; S – S	Satisfacto	ry; U – U	nsatistad	ctory;	MI – Minor Infraction; MA – Major Infract	ion; CR	- Critical	Intraction	
Item No. III III III III III III III III III I														Date for Correction					
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Ligh	t Yellov	, \sqcap	Dark \	ellow	January 8. 201	0	Red	uired	:	Yes No					×				
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