lame of Premises: Operator:	Noël's Poute TRUMy BLD	ne D	Dau	ut	Licence #: //-	MISES INSPE -00509 Koutine Re-ins Private Mu	pection	Гуре:		Class 3 Class 4 Class 5 Licence Complaint CD Fo		Inspectio	on	Brunswick
N.O. S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U		No.	N.O.	S U	
.0 FOOD		3.3	1. S. S.	~	Holding Methods	7.0	FOOD	EQUIP	AENT	AND UTENSILS	10.2		L	Walls (Construction and Maintenance
.1 .	Approved Source	3.4	V		Cooling Methods	7.1		c	-	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		~	Ceilings (Constructions and Maintenance)
.2 1	Purchasing and Receiving	3.5	~	1.84	Re-heating Methods	7.2		0	1 C	Food Contact Surfaces	11.0	WATE	R SUPPLY A	ND WASTE DISPOSAL
.3	Acceptable Containers and Labeling	3.6	1		Handling Methods	7.3	0		1	Mechanical Dishwashing	11.1	1.2.2	5	Water (Quality and Quantity)
.0 FOOD STORAGE	the second se	4.0	FOOD DI	SPLA	Y AND SERVICE	7.4	100	~		Manual Dishwashing	11.2	1.	4	Sewage Disposal
1 0	Storage of Potentially Hazardous Foods	4.1	~		Display Methods	7.5	-	0		Eating Utensils and Dishes	11.3	142	V	Solid Waste Handling
.2 0	Frozen Storage	4.2	4		Advance Preparation	8.0	CLEAN	NING AN	ID SA	NITIZING	12.0	LIGHT	ING AND VEN	
.3	Refrigerated Storage (Temperature)	5.0	RECORD	KEE	PING AND RECALLS	8.1		0	-	Cleaning and Sanitizing	12.1		C	Lighting
.4	Refrigerated Storage (Methods)	5.1			Record Keeping	8.2		C	/	Detergents and Chemical Use and Storage	12.2	1	C	Ventilation
.5	Refrigerated Storage (Space)	5.2		100	Recall of Food	9.0	SANIT	ARY FA	CILIT	IES	13.0	GENE	RAL	
.6	Dry Storage	6.0	PERSON	INEL		9.1	112.12	C		Washroom(s)	13.1	1.1.2.2	C	Licence
.7 🗸	Storage of Food for Staff	6.1		V	Demonstrating Knowledge	9.2		0		Hand Washing Station(s)	13.2		4	Rodent and Insect Control
.0 FOOD PREPARA	TION AND HANDLING Thawing Methods	6.2 6.3	State of	~	Employee Health Personal Hygiene Practices	s 10.1	FLOOP	RS, WAI	LLS A	ND CEILINGS Floors (Construction and Maintenance)	13.3	1.	~	Other Infractions/Hazards
2.3 2.7 3.3	Base Sol Dent chi Base Sol Occession Need So Behind	pa Lid me	rom so	de la como	Alling in missing Oting nee	Lecting Dead Nee Mol	D gla	te	P	be repared unchase. Du celer Water a	Le A . an	pi con ge	eerent L	11
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	Dark Yellow Red Date of Inspect	n/c	Re-i Req	uired										