	Jim Hartons				FUUD PREMISES			ON FOR	M				
Name of Premises	_/, 1, 11 /1/21 / (N; )				Licence #:	098		Type:	Class 3 Class 4 Class 5				
Operator:	12				Category:	Re-ins	pection	☐ New	Licence Complaint CD Fo	gu-wollo	Inspection	on	New Nouveau
Address:	7				Water Supply:  Private				and the state of t				Brunswick
21	Jacop Dr. Treder	icho					ттограг						
FIG.	U Company	Item No.	N.O. S	U		Item No.	N.O.	s u		Item No.	N.O.	S U	
1.0 FOOD		3.3			Holding Methods	7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.1	Approved Source	3.4			Cooling Methods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2	Purchasing and Receiving	3.5	し		Re-heating Methods	7.2		V	Food Contact Surfaces	11.0	WATER	R SUPPLY AN	ID WASTE DISPOSAL
1.3	Acceptable Containers and Labeling	3.6			Handling Methods	7.3			Mechanical Dishwashing	11.1		4	Water (Quality and Quantity) ,
2.0 FOOD STORAGE	The state of the s	4.0	FOOD DISP	-	The state of the s	7.4			Manual Dishwashing	11.2			Sewage Disposal
2.2	Storage of Potentially Hazardous Foods	4.1	2		Display Methods	7.5			Eating Utensils and Dishes	11.3			Solid Waste Handling
2.3	Frozen Storage	4.2			Advance Preparation	8.0	CLEAN	ING AND SA	A STATE OF THE PROPERTY OF THE	12.0	LIGHTI	NG AND VEN	
	Refrigerated Storage (Temperature)	5.0	RECORD KI	EPING /	AND RECALLS	8.1		1	Cleaning and Sanitizing	12.1		1	Lighting
24	Refrigerated Storage (Methods)	5.1		.	Record Keeping	8.2			Detergents and Chemical Use and Storage	12.2			Ventilation
2.5	Refrigerated Storage (Space)	5.2			Recall of Food	9,0	SANIT	ARY FACILITY		13.0	GENER	λ1	
2.6	Dry Storage	6.0	PERSONNE	L	Sales and the sales and the sales are	9.1	\$1.00 m . 1 . 1 . 1 . 1 . 1		- Washroom(s)	13.1	Outto		Licence
2.7 V	Storage of Food for Staff	6.1	V	7	Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2		5	Rodent and Insect Control
	HON AND HANDLING	6.2	~		Employee Health	10.0	FLOOR	RS, WALLS A	ND CEILINGS	13.3			Other Infractions/Hazards
3.1	Thawing Methods	6.3	U		Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)				o in a mind delight in a part of
3.2	Cooking Methods				N.O. – Not Observed; S – S	Satisfacto	ry; U – U	nsatisfactory	; MI - Minor Infraction; MA - Major Infract	ion; CR -	- Critical	Infraction	· · · · · · · · · · · · · · · · · · ·
Item No.   Bill	MA CR				Rei	marks							Date for Correction
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