		_				FOOD I	PREMISES INSPE		RM				
		GO	OVE LOUNCE				07-02802		n	/	_		*
Name of Pr	emises:	<u> </u>	MAC TONING	<u>-</u>	```	Licence #:		•		lass 4			A
Operator:		-6.2	9	<u>а л</u>	<del>1</del>	Category:	☐ Routine ☐ Re-inep	ection	w Licence 🔲	Complaint 🔲 CD	Follow-up Inspe	ction	Brunswick
Address:		33	LIESTMORE	M	L DAP	Water Supply	y: 🗌 Private 🗹 Mur	nicipal					Drunswick
		SA7A	IT TROAN IN	$\mathcal{R}$	- 🗸 .,								
4 - 4 7 7 5 - 4		1 1 1 1 7 7 8 1			408784654			A STATE OF THE STA	and the second of the second o			1.5	
				New			The second secon						
1.0 FOOI		· 四年前出版。		64. 無字架准		Holding Methods		FOOD EQUIPMENT		12(11)11111111	Linguistra de la l		Walls (Construction and Maintenance)
1.1		Approved	1 Source	3.4	ا مرامیا	Cooling Methods	7.1		Installation and I	t (Design, Construction, Maintenance)	10.3	1	Ceilings (Constructions and Maintenance)
1.2		Purchasir	ng and Receiving	3.5		Re-heating Methods	7.2		Food Contact Su	<del></del>	(13.0 - WA	FER SUPPLY A	ND WASTE DISPOSAL
1.3			ele Containers and Labeling	3.6		Handling Methods	-7.34		Mechanical Dish	washing	111.1		Water (Quality and Quantity)
	STORAGE				OOD DISPLAY AND	SERVICE			/ Manual Dishwas		11.2		Sewage Disposal
2.1	1	, <del>-</del>	of Potentially Hazardous Foods	4.1	-V	Display Methods	111		Eating Utensils a		11.3		Solid Waste Handling
2.3	17/	Frozen S	itorage ited Storage (Temperature)		ECORD KEEPING	Advance Preparation		CLEANING AND	Cleaning and Sa	villaina	12.1 LIG	TIMO DID YE	NTLATION Lighting
E-Web, de de	14/		· · · · · · · · · · · · · · · · · · ·	anne a chian a care			THE TENE	15/	<del></del>	Chemical Use and	12.2	19/	† · ·
24	U		ited Storage (Methods)	5.1		Record Keeping	8.2		Storage				Ventilation
2.5	14/		ited Storage (Space)	6.2		Recall of Food	1.0-1	SANITARY FACE				HERAL	
2.6 2.7 V		Dry Stora	age of Food for Staff	6.0 F	ERSONNEL	Demonstrating Know			Washroom(s)	N_N_ /- /- \	13.1	14	Licence
	PREPARA		MOLING *** *** ***	6.2		Employee Health	m_shall disputational	FLOORS WALLS	Hand Washing S	station(s)			Rodent and Insect Control Other Infractions/Hazards
3.1		Thawing		* **6.3 **		Personal Hygiene Pra			Care 1 22 - March 27 17 17 17 17 17 17 17 17 17 17 17 17 17	tion and Maintenance)			Otto milestons retailed
3.2		Cooking	Methods				Not Observed; S – Satisfactor	y; U – Unsatisfacto	ry; MI – Minor Infra	ction; MA – Major Infr	action; CR – Critic	cal Infraction	
2 c c a p i p i p i p i p	E X # E-29 19 1 1/	<b>6</b> 6 4 2 4 3		S 11 3 NH 11 3 NH		What she is the control of	port of many more than 19 pm or	and was enjected					・シュオーバー 27 全体を加減の開発を返済体験の
· · · · · · · · · · · · · · · · · · ·	a de	m Novemb	· · · · · · · · · · · · · · · · · · ·	12. 12. 14. 14. 14. 14. 14. 14. 14. 14. 14. 14	资金电子 医克里克氏病 不幸 全有 医电路线 可以 (4)	医克里氏征 医二甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲甲	在1900年1900年1900年1900年190日 - 1900年190日 - 1					and the second of the second o	在 10 年 10
<u>کبک</u>			FIGTI Mold	ina.	+ONNE	Brattur	tos. were	NOT, B	elna i	CONSE	2d a H	INOL	- , ,
			holding L	entra	sati inc	s The/	1. ho wo	med	10040	ONGM	1 (/h	an25	Immo Alase
			2/1/1/1/1/2	1/201	Mal	+100	700		hoote		hat alo	1/2/2-	· mecon
			July	1 VUT	TO S	all in	MOVE AND	10931	HEWIS _	Y NOWY ( )	oe of	MUL	
			100 /100	ler,	IOF F	cyjew				·			
			<i>V</i>		•								
		İ											
							•						
	+												+
								<del></del>					
												-,	
													+
			<u> </u>										
	$\bot$												/ <del></del>
	m/				Τ		<del>/ [</del> :						
_	Green		( Can 72)	I.	Re-inspection Required:	□Yes 🗖N	o						
Light Yell		Dark Yellow		· <b>U</b>									
Striped R	ed 🔲	Red	Date of Inspect	on:	If Yes, Date:								<u></u>
							,						