			C	Jan	FOOD PREMISES INSPECTION FORM																5
Name	of Pre	nises:				M		UC_		Licence #:		1000-6									New Nouveau
Opera	tor: <									Type: Clas		ss 3				Class 5					brunswick
Addre	ss:	Danie Adlindus				\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				Category: \Rout					ction	New Licence	Other				CANADA
		Sold Reserved				Wall War				Water Supply: Priva											
Item	N.O.	SU		1	1111	Item	130		1	тине сарріу		Item	1				Item	110		U	
No.		11.		9	9	No.	NO.	s y	ļ			No.	L 1	SU	1		No.	N.O.	1	/	
1.0	FOOD	1	т.	3.3							7.0 FOOD EQUIPMENT			Food Equipment (Design, Construction,		-	1		Walls (Construction and Maintenance)  Ceilings (Constructions and		
1.1		4	Approved Source			3.4	V	Cooling Methods				7.1			Installation and Maintenance)		10.3			1	Maintenance)
1.2			Purchasing and Receiving  Acceptable Containers and Labeling			3.5		Re-heating Methods				7.2				ntact Surfaces	11.0			PLY AN	ND WASTE DISPOSAL
2.0	FOOD	STORAGE				3.6	FOOD	DISDI AV AN	Handling Methods  ND SERVICE			7.3	1			cal Dishwashing Dishwashing	11.1	-	~	1	Water (Quality and Quantity) Sewage Disposal
2.1			Storage of Potentially Hazardous Foods			4.1	1000	DISPLATAR	Display Me	thods		7.5				tensils and Dishes	11.3		1	1	Solid Waste Handling
2.2			Frozen Storage			4.2	1	Advance Preparation				8.0	CLEANING AND SANITI				12.0	LIGHTI	NG AI	ND VE	NTILATION
2.3			Refrigerated Storage (Temperature)		5.0	RECORD KEEPING A		AND RECAL	ID RECALLS		8.1	1			and Sanitizing	12.1		U	1	Lighting	
2.4			Ref	rigerated S	Storage (Methods)	5.1	V		Record Kee	eping		8.2				ts and Chemical Use and	12.2		1		Ventilation
2.5			Ref	Refrigerated Storage (Space)			1		Recall of Fo	all of Food		9.0	SANITARY FACILIT		Storage IES		13.0	GENERAL /		/	
2.6				Dry Storage			PERSO	NNEL				9.1		V)	Washroo	m(s)	13.1		V	1	Licence
2.7	V				ood for Staff	6.1			Demonstrating Knowledge			9.2	Hand Washing Station(s)		13.2			1/	Rodent and Insect Control		
3.0	-	PREPARA	PARATION AND HANDLING			6.2			Employee Health			10.0	FLOORS, WALLS AND CEILINGS			13.3				Other Infractions/Hazards	
3.1	A STATE OF THE STA		Thawing Methods 6.3					Personal Hygiene Practices				9			onstruction and Maintenar	nce)					
3.2 Item N		Cooking Methods  N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction												1 =							
Ifalli M	J.	MI MA CR Remarks													- 1	Date for Correction					
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Green Re-inspection																					
Green    Light Yellow   Dark Yellow   Re-inspection Required:   Yes   No																					
						VV,	CVA	10			(-										
Stri	Striped Red Date of Inspection: If Yes, Date:																				

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