							FOOD PREMISES	INSPE	ECTION FOR	RM				
Nam	e of Pro	micae.	Wilsons Socration	0		1-1	N2. 0	060	4	Class 3				
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Opei	ator:	0.0					Category: Routine	Re-ins	pection New	/ Licence Complaint CD Fo	ollow-up	Inspectio	n	Brunswick
Addı	ess:	27	big Murphy Lone	M	Was	de.	Water Supply:	☐ Mu	ınicipal					Brunswick
Item	N.O.	s u		Item	N.O.	SU		Item			Item			
No.				No.		3 0		No.	N.O. S U		No.	N.O.	s u	
1.0	FOOD	T .		3.3			Holding Methods	7.0	FOOD EQUIPMENT		10.2		C	Walls (Construction and Maintenance)
1.1			Approved Source	3.4	-	1	Cooling Methods	7.1		Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and
1.2			Purchasing and Receiving	3.5	<u></u>		Re-heating Methods	7.2	2	Food Contact Surfaces	11.0	WATER	SUPPLY AN	Maintenance) WASTE DISPOSAL
1.3		V	Acceptable Containers and Labeling	3.6			Handling Methods	7.3	-	Mechanical Dishwashing	11.1	1000		Water (Quality and Quantity)
2.0	FOOD	STORAGE		4,0	FOOD	DISPLAY AN	D SERVICE	7.4	-	Manual Dishwashing	11.2			Sewage Disposal
2.1		-	Storage of Potentially Hazardous Foods	4.1	U		Display Methods	7.5		Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2		-	Frozen Storage	4.2			Advance Preparation	8.0	CLEANING AND SA		12.0	LIGHTH	IG AND VEN	1
2.3		L-	Refrigerated Storage (Temperature)	5.0	RECOR	RD KEEPING	AND RECALLS	8.1		Cleaning and Sanitizing	12.1			Lighting
2.4			Refrigerated Storage (Methods)	5.1			Record Keeping	0.2		Detergents and Chemical Use and			_	
2.5				Market Sci				8.2		Storage	12.2		_	Ventilation
2.5		\mathcal{G}	Refrigerated Storage (Space)	5.2			Recall of Food	9.0	SANITARY FACILIT	TIES	13.0	GENER	AL	
2.6		9	Dry Storage	6.0	PERSO	NNEL		9.1		Washroom(s)	13.1		1	Licence
3.0	FOOD	TO AD ATIO	Storage of Food for Staff ON AND HANDLING	6.1		-	Demonstrating Knowledge	9.2		Hand Washing Station(s)	13.2		_	Rodent and Insect Control
3.1		REPARAII		6.2		•	Employee Health	10.0	FLOORS, WALLS A	AND CEILINGS	13.3		_	Other Infractions/Hazards
3.2			Thawing Methods	6.3			Personal Hygiene Practices	10.1		Floors (Construction and Maintenance)				
0.2			Cooking Methods				N.O. – Not Observed; S – S	Satisfactor	y; U – Unsatisfactor	y; MI – Minor Infraction; MA – Major Infract	ion; CR -	- Critical I	nfraction	
Item No. MI MA CR														
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Light		Прог	k Yellow Sept 23 1	010	Ren	uired:	Yes Do							
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Striped Red Date of Inspection: If Yes, Date:														