										FOOD PREMISES I	NSPE	ECTION	I FO	RM				
Oper		La	CE	2 Cott	lee Shop Inc					Licence #: 01-02787 Type: Class 3 Class 4 Class 5 Category: Re-inspection New Licence Complaint CD Follow-up Inspection							n	Brunswick
Addı	'ess:	Mai	jnet	ie the	anetic Hill NB		1	32.1		Water Supply: Private	Mu	inicipal						
Item No.	N.O.	S	U	1004	gracile thin we	Item No.	N.O.	S	U		ltem No.	N.O.	S	U	ltem No.	N.O.	S U	
1.0	FOOD					3.3	1	V		Holding Methods	7.0	FOOD EQ	UIPME	INT AND UTENSILS	10.2		1	Walls (Construction and Maintenance)
1.1		V		Approved S	Source	3.4	V			Cooling Methods	7.1		V	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		-	Ceilings (Constructions and Maintenance)
1.2	V			Purchasing	and Receiving	3.5	V	Sauger.		Re-heating Methods	7.2	12 14 1	1	Food Contact Surfaces	11.0	WATER	SUPPLY AN	ID WASTE DISPOSAL
1.3		V		Acceptable	Containers and Labeling	3.6	1.1.1	./		Handling Methods	7.3			Mechanical Dishwashing	11.1		V	Water (Quality and Quantity)
2.0	FOOD	STORA	GE			4.0	FOOD	DISPL	AY AN	D SERVICE	7.4		1	Manual Dishwashing	11.2	1000	4	Sewage Disposal
2.1		V		Storage of	Potentially Hazardous Foods	4.1		V	100	Display Methods	7.5		1	Eating Utensils and Dishes	11.3		~	Solid Waste Handling
2.2	1.	V	V Frozen Storage		4.2		V	1.1	Advance Preparation	8.0	CLEANING AND SANITIZING		12.0	LIGHTI	NG AND VEN	ITILATION		
2.3	Sec. 1	1/	Refrigerated Storage (Temperature)		5.0	RECO	RD KEE	PING	AND RECALLS	8.1		1	Cleaning and Sanitizing	12.1		V	Lighting	
2.4	1.1	1		Refrigerate	ed Storage (Methods)	5.1	1			Record Keeping	8.2	1997 - 19	4	Detergents and Chemical Use and Storage	12.2		1	Ventilation
2.5	1- 6.8.5	V	Refrigerated Storage (Space)		5.2	1			Recall of Food	9.0	SANITAR	Y FACI	LITIES	13.0	GENER	AL		
2.6		~	1	Dry Storage	e	6.0	PERSO	ONNEL			9.1		1	Washroom(s)	13.1		V	Licence
2.7	1		1.14	Storage of	Food for Staff	6.1		V		Demonstrating Knowledge	9.2		V	Hand Washing Station(s)	13.2		V	Rodent and Insect Control
3.0	FOOD	PREPARATION AND HANDLING		6.2		V	1	Employee Health	10.0	and the second second		S AND CEILINGS	13.3			Other Infractions/Hazards		
3.1	~		Thawing Methods 6.3				Personal Hygiene Practices	10.1		~	Floors (Construction and Maintenance)		112					
3.2	~	1.1.1.1	2	Cooking Me	ethods		- 11 A.			N.O. – Not Observed; S – S	atisfacto	ory; U – Uns	atisfac	tory; MI – Minor Infraction; MA – Major Infract	tion; CR -	- Critical	Infraction	
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Striped Red Date of Inspection: If Yes, Date:																		