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	Premises:	105 Greater Sant John "	4.38 ~	J.F. 60440				ж: 🔲					Brunswick
Operator	·:	D D D			Laregory: 🕅 Routinę			New New	Licence 🔲 Complaint 🔲 CD Fo	ollow-up	Inspecti	n	Rew Nouveau
Address:		0. Spiny Dr. St. Corga K	<u></u>		Water Supply: 🔲 Private	Mui نيخ	nicipal						DI ULID WICK
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والمروابية والأبيب ويتراكده والتراكي	190 190		3.5		Holding Methods	وإيدا البرايج وتشقت فكالمحبوك الالما	Food so	uipment	AND UTENSKS	15.2			Walls (Construction and Maintenance)
1.1		Approved Source	3.4	\sim	Cooling Methods	7.1		\sim	Food Equipment (Design, Construction,	00.3		~	Ceilings (Constructions and
1.2		Purchasing and Receiving	3,5		Re-heating Methods	7,2		_	Installation and Maintenance) Food Contact Surfaces	11.0		Relface	Maintenance) / AQB WARTE C/SIDDSAL
13	~	Acceptable Containers and Labeling	3.6		Handling Methods	73			Mechanical Dishwashing	11,2	NAME OF TAXABLE		Water (Quality and Quantity)
2.0 😥	IOD STOPAGE		, 40.	BODD SPLA DAN	DSE SVAC E	2.4			Manual Dishwashing	11.2	÷	~	Sewage Disposal
2.1	~	Storage of Potentially Hazardous Foods	4.1	r -	Display Methods	7.6	-		Eating Utensils and Dishes	11.3		~	Solid Waste Handling
2.2	~	Frozen Storage	42	-	Advance Preparation	9.9	SEEAN IN	<u>austris</u> , ustrus	1 100 HAR	12.9	LIGHT	ig And	VENTLATION
2.3		Refrigerated Storage (Temperature)	5.0	RECORD SEE IN MA	NED RECALES	8,1			Cleaning and Sanitizing	12.1		~	Lighting
2.4	-	Refrigerated Storage (Methods)	3.1		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	SANTAS	Y FACELIT	E.S.	13.7	GENE	Ái.	
2.6		Dry Storage	6.0	PERSONNEL		9.1		~	Washroom(E)	13.1	1	~	Licence
2.7	<u></u>	Storage of Food for Staff	8.1		Demonstrating Knowledge	92		~	Hand Washing Station(s)	13.2		-	Rodent and Insect Control
and the stand of the second			S 9 9	-	Employee Health	10.0	FLOORS	WALLS A	NO CEILINGS	13.3	1		Other Infractions/Hazards
harrow and the second second		TIDH AND HAN DURING	· · · · · · · · · · · · · · · · · · ·					and the second					The second
harrow and the second second		Thawing Methods Cooking Methods	63 		Personal Hygiene Practices N.O Not Observed; S	10.1		_	Floors (Construction and Maintenance) ; MI – Minor Infraction; MA – Major Infract	lion; CF -	- Critical	Infraction	
		Thawing Methods	· · · · · · · · · · · · · · · · · · ·		Personal Hygiene Practices N.O Not Observed; S	10.1 Satisfactor		_	Floors (Construction and Maintenance)	lion; CF -	- Crttical	Infraction	
		Thawing Methods	· · · · · · · · · · · · · · · · · · ·		Personal Hygiene Practices N.O Not Observed; S	10.1 Satisfactor		_	Floors (Construction and Maintenance)	fion; CF	- Critical		
		Thawing Methods	· · · · · · · · · · · · · · · · · · ·		Personal Hygiene Practices N.O Not Observed; S	10.1 Satisfactor		_	Floors (Construction and Maintenance)		Critical		

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

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