Name of Premises: Operator: Address:	Aggies Food Ser 33'1' Golf (ILL's ROAD) Frederiction, NB			FOOD PREMISE Licence #: Category: Routine Water Supply: Priva	1087	Type:		VI Class 3	ollow-up	Inspecti	on	Brunswick
Item N.O. S	U	Item N.	o. s	U	Item	N.O. S	U		Item	N.O.	S	U
1.0 FOOD	S-22 12 12 12 13 14 15 16 16 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 15 17 17	No. 14.	1	Holding Methods	7.0			AND UTENSILS	No.		-	Walls (Construction and Maintenance)
1.1	Approved Source	3.4	/	Cooling Methods	7.1		7	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		/	Ceilings (Constructions and Maintenance)
1.2	Purchasing and Receiving	3.5	/	Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATE	RSUPP	LY AND WASTE DISPOSAL
1.3	Acceptable Containers and Labeling	3.6		Handling Methods	7.3		-	Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0 FOOD STORAG			OD DISPLA	Y AND SERVICE	7.4			Manual Dishwashing	11.2		-	Sewage Disposal
2.1	Storage of Potentially Hazardous Foods	4.1		Display Methods	7.5			Eating Utensils and Dishes	11.3		/	Solid Waste Handling
2.2	Frozen Storage	4.2	$\perp \perp $	Advance Preparation	8.0	CLEANING A	ND SAN	and the state of the second state of the secon	12.0	LIGHTI	NG ANI	D VENTILATION
2.3	Refrigerated Storage (Temperature)	5.0 RE0	CORD KEE	PING AND RECALLS	8.1			Cleaning and Sanitizing	12.1		_	Lighting
2.4	Refrigerated Storage (Methods)	5.1		Record Keeping	8.2		111	Detergents and Chemical Use and Storage	12.2			Ventilation
2.5	Refrigerated Storage (Space)	5.2		Recall of Food	9.0	SANITARY F	ACILITIE		13.0	GENER	RAL	
2.6	Dry Storage		RSONNEL		9.1		1	Washroom(s)	13.1			Licence
	Storage of Food for Staff ATION AND HANDLING	6.1		Demonstrating Knowledge	9.2		110.01	Hand Washing Station(s)	13.2	-	-	Rodent and Insect Control
3.1 /	Thawing Methods	6.2	1	Employee Health	10.0	FLOORS, WA	ILLS AN		13.3			Other Infractions/Hazards
3.2	Cooking Methods	0.3		Personal Hygiene Practices	The Control of the Co	u II Unastia	factory	Floors (Construction and Maintenance) MI – Minor Infraction; MA – Major Infract	ion: CB	Critical	Infraction	0.0
	Gooding Methods			N.O. – Not Observed, S	- Sausiacioi	y, o = onsaus	actory,	mi – milioi ililiaction, mia – major ililiacti	ion, on	- Griticar	mmacin	011
Item No. MI	MA CR				Remarks							Date for Correction
2.3		npest	une.	are checked and		/c.(o.l	Lu	i'a chily				home lents /
Green			Re-inspec Required:	tion Yes								

Red

Date of Inspection:

If Yes, Date:

Striped Red