Name of Premises: New Superstance # 361 Licence #: 01-01803														Now Page Norman			
Opera Addre	ator:		aus				301		Type:		Class 3 Routine Private	Class	nspection New Licence	Other			Brunswick C A N A D A
Item No.	N.O.	s t				Item No.	N.O.	s	U		Item No.	N.O. S	U	Item No.	N.O.	s U	
1.0	FOOD	11				3.3		V	Holding Methods		7.0	FOOD EQUIPM	IENT AND UTENSILS	10.2	51 51	~	Walls (Construction and Maintenance)
1.1		~	Appr	oved Sou	ırce	3.4		/	Cooling Methods		7.1		Food Equipment (Design, Construction Installation and Maintenance)	10.3		/	Ceilings (Constructions and Maintenance)
1.2	~			0	nd Receiving	3.5	/		Re-heating Methods	1	7.2		Food Contact Surfaces	11.0	WATE	R SUPPLY	AND WASTE DISPOSAL
1.3				ptable Co	ontainers and Labeling	3.6		/	Handling Methods		7.3		Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0	FOOD	STORAG				4.0	FOOD	DISPL	AY AND SERVICE		7.4		Manual Dishwashing	11.2			Sewage Disposal Solid Waste Handling
2.1					tentially Hazardous Foods	4.1	28.0		Display Methods		7.5 8.0	CLEANING AN	Eating Utensils and Dishes	11.3 12.0	LICHT	ING AND V	ENTILATION
2.2				Frozen Storage Refrigerated Storage (Temperature)			PECO	DD KE	Advance Preparation EPING AND RECALLS	20.00	8.1	CLEANING AN	Cleaning and Sanitizing	12.1	LIGHT	ING AND V	Lighting
2.4			777 C	- 18- 0AV	Storage (Methods)	5.0 5.1	REGU	KD KEI	Record Keeping		8.2		Detergents and Chemical Use and Storage	12.7		1	Ventilation
2.5			Refri	gerated S	Storage (Space)	5.2	/		Recall of Food		9.0	SANITARY FA		13.0	GENE	RAL	
2.6			Dry S	Storage		6.0	PERS	ONNEL	-		9.1	~	Washroom(s)	13.1			Licence
2.7		~	Stora	age of Fo	od for Staff	6.1		/	Demonstrating Knowledge	119 10 19	9.2		Hand Washing Station(s)	13.2		V	Rodent and Insect Control
3.0	FOOD	PREPAR	TION ANI	HANDL	ING	6.2		1	Employee Health	HMy F	10.0	FLOORS, WAL	LS AND CEILINGS	13.3			Other Infractions/Hazards
3.1				ving Meth		6.3		~	Personal Hygiene Practices	19	10.1		Floors (Construction and Maintenance)			
3.2				king Meth		N.O	- Not Obs	erved;	S – Satisfactory; U – Unsatisfactory;	MI – Mii	or Infractio	n; MA – Major Int	raction; CR – Critical Infraction	70 724Car week			
Item I		MI	MA	CR	0	he mote		unoi Val			oorkin higeral			deli	are		Cagpueted immediately
						711020				1	V					3	
50	1	file a	Shellheh.			tall	are were not kept for godays. The crecord whould we maintained for									for	Connected
				1	1 1/	-	aus.	-	V 1/V V //V		16						immediately
	-	10 To			an wear	IL ()	ays.	110	y oray ray on	e ve	4				4, 10		inintegration
							100	Lead of	7		7			6			
- A -			7 3	.= = 6			1.0					*					
		-	No. of	A													
		-	37 1				<u> </u>	-							,		
-											A 15				-		
	-		17.1												<u> </u>		***
12	ght Yello			Dark Y			©20 Required		Re-inspection Yes	No	K						
Striped Red						of Insp	ection:		If Yes, Date:	es, Date:							
	Wh	nite – Offi	ce; Yellov	v – Oper	rator; Blue – Copy for Po	sting		Food	d Premises Standard Opera	ational	Procedu	ires	Version 6.0 January 2019 Re	places V	ersion	5.1	1/2019