Name of Premises: Villoge Bottery and Ote Operator Address: Dia Moin Arcet, Water Supply: Private Municipal Manue of Premises: Villoge Bottery and Ote Licence #: 03-01060 Type: Class 3 Class 4 Class 5 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection Water Supply: Private Municipal																
item NO	State Negati			ftem	T				item	N.O.	s U	453014352446346465311554651	Item	N.O.	SL	u.
No. No. 8 U					N.O.	s u			No.			AND UTENOUS	No.			Walls (Construction and Maintenance)
1.0 FOQD					1		Holding Metho	ids	7.0	FOOD	QUIPMENT	5 15 invest/Design Construction		-	\leftarrow	Ceilings (Constructions and
1.1		Approved	Source	3.4	1		Cooling Metho	g Methods	7.1		1	Installation and Maintenance)	10.3			Maintenance)
1.2		Purchasin	and Receiving	3.5			Re-heating Me	ethods	7.2		V	Food Contact Surfaces	11.0	WATER	SUPPLY	AND WASTE DISPOSAL
1.3			e Containers and Labeling	3.6	1		Handling Meth		7.3	-		Mechanical Dishwashing	11.1		1-13	Water (Quality and Quantity)
	TORAGE	, toooptabil		4.0	FOOD	DISPLAY A	ND SERVICE		7.4			Manual Dishwashing	11.2	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		Sewage Disposal
2.1	10.002	Storage of	Potentially Hazardous Foods	4.1	1		Display Metho	ods	7.5			Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2		-	ozen Storage		4.2		Advance Preparation		8.0	CLEAN	ING AND SA	ANITIZING	12.0	LIGHTY	NG AND V	VENTILATION
2.3			ed Storage (Temperature)	5.0	ECOF	ED KEEPIN	G AND RECALLS		8.1		1	Cleaning and Sanitizing	12.1			Lighting
1		-		19 A 20 E 2	1				8.2			Detergents and Chemical Use and	12.2			Ventilation
2.4		Refrigerate	Refrigerated Storage (Methods) 5.1 Record Keeping		ig			<u> </u>	Storage	13.0	GENER	201				
2.5		Refrigerate	ted Storage (Space) 5.2 Recall of Food		ji	9.0	SANITA	RY FACILIT			GENER	1	Licence			
2.6		Dry Storag	e	6.0	PERSC	MINEL			9.1			Washroom(s)	13.1			Rodent and Insect Control
2.7		Storage of	Food for Staff	6.1	,	13	Demonstrating	g Knowledge	9.2			Hand Washing Station(s)	13.3	-		Other Infractions/Hazards
3.0 FOOD P	REPARATION	N AND HA	IDLING	6.2			Employee Hea	alth	10.0	FLOOR	S. WALLS	AND CEILINGS	13.3	-		Other initiaction of the control
3.1		Thawing N	lethods	6.3			Personal Hygi	ene Practices	10.1			Floors (Construction and Maintenance) ry; MI – Minor Infraction; MA – Major Infrac	tions CP	Critical	Infraction	
	MA1	A GR	Conopy ob Inongenic (Min	und					eds	10	be cheaned,				Date for Correction As Soon of Passible James all alley
																1
Light Yellow Dark Yellow Dark Yellow Light Yellow Dark Yellow Re-inspection Yes No																
Striped Red	Re	d	ate of Inspecti	on:	if '	Yes, Date	:									