Name of Pr									Licence #: 01-0247	14	Т	ype:		Class 3 Class 4 Class 5					Ā
Operator: DUMS VARIETY								Category: ☐ Routine ☐ Re-Inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection										D New Nouveau	
Address:		2	47	Killan Drive	P				Water Supply:  Private	1 Me	micipal								<b>Drunswick</b>
		1	Tonet	on ing															
tem N.O.	s	1			Item No.	N.O.	s	U		Item No.	N.O.	S	U		item No.	N.O.	s	U	
1.0 FOOI	D				(3.3	)	1		Holding Methods	7.0	FOOD	QUIPN	MENT	AND UTENSILS	10.2		-		Walls (Construction and Maintenance)
1.1			Approved	Source	3.4				Cooling Methods	7.1				Food Equipment (Design, Construction, Installation and Maintenance)	10.3				Ceilings (Constructions and Maintenance)
1.2				ng and Receiving	3.5				Re-heating Methods	7.2				Food Contact Surfaces	11.0	WATE	RSUPI	PLY AN	ID WASTE DISPOSAL
1.3	Carried George		Acceptable Containers and Labeling				No.		Handling Methods	7.3				Mechanical Dishwashing	11.1	72.2		35.6	Water (Quality and Quantity)
2.0 FOO	DSTOR	RAGE			4.0	FOOD	DISPLA	AY AN	D SERVICE	7.4		10		Manual Dishwashing	11.2	17.00		The .	Sewage Disposal
2.1		1	Storage	of Potentially Hazardous Foods	4.1		100	-43	Display Methods	7.5			3-17	Eating Utensils and Dishes	11.3 12.0			1	Solid Waste Handling
2.2			Frozen S	torage	4.2		100		Advance Preparation	8.0	CLEANING AN		ND SA	ID SANITIZING		LIGHTIN	NG AN	ND VEN	NTILATION
2.3	-	-	Refrigera	ited Storage (Temperature)	5.0	RECOR	RD KEE	EPING	AND RECALLS	8.1		~		Cleaning and Sanitizing	12.1				Lighting
2.4			Refrigera	ited Storage (Methods)	5.1	e 1			Record Keeping	8.2				Detergents and Chemical Use and Storage	12.2				Ventilation
2.5		1	Refrigera	ited Storage (Space)	5.2	5 9 15		1	Recall of Food	9.0	SANITA	RY FA	CILIT	TES	13.0	GENE	RAL		
2.6		1 7	Dry Stora	age	6.0	PERSO	ONNEL			9.1			6	Washroom(s)	13.1		1667		Licence
2.7		il so	Storage of	of Food for Staff	6.1				Demonstrating Knowledge	9.2			120	Hand Washing Station(s)	13.2	elfa-in	PE		Rodent and Insect Control
3.0 FOO	D PREP	PARAT	ION AND HA	ANDLING	6.2	1200	1		Employee Health	10.0	FLOOR	S, WAL	LLS A	ND CEILINGS	13.3		2		Other Infractions/Hazards
3.1	11	1989	Thawing	Methods	6.3		PRI S	119, 71	Personal Hygiene Practices	10.1	2001150			Floors (Construction and Maintenance)			15.98	12.6	
3.2		100	Cooking	Methods	427.66				N.O Not Observed: S - S	Satisfacto	orv: U - U	nsatisfa	actor	y; MI - Minor Infraction; MA - Major Infrac	tion: CR	- Critical	Infraci	tion	
Item No.	M		MA CR				450		Re	marks						I de Sar			Date for Correction
	76 2					3			48.1 haw					rrected					
] Light Yel	Glow		Park Yellow	Apr.1 10/19		Re	e-insp	ectior	n □Yes ☒No		,								