				Carnatian Chinese Rootumm  Licence #: 03-02020 Type: Class 3 Class 4 Class 5  Category: Routine Re-inspection New Licence Complaint CD Follow-up II  Water Supply: Private Municipal														
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Ope	rator:		<u></u>	D	71 1 (17	-N - A 6	Licence #: 03-02020 Type: Class 3 Class 4 Class 5  Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection											Brunswick
Add	ess:		00	15 Vary	son BLUDI () #		NO		Water	r Supply: Pri	vate 💢 Mui	nicipal						DI CITIS VVICIO
Item No.	N.O.	s	U			Item No.	N.O.	s U			Item No.	N.O.	s v		Item No.	N.O.	s u	
1.0	FOOD			33			Holding Me	thods	7,0	FOOD EQ	UIPMEN	T AND UTENSILS	10.2			Walls (Construction and Maintenance)		
1.1				Approved	Source	3.4			Cooling Me	ethods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2				Purchasin	g and Receiving	3.5			Re-heating	Methods	7.2			Food Contact Surfaces	11.0	WATER	SUPPLY ANI	D WASTE DISPOSAL
1.3				Acceptable	e Containers and Labeling	3.6			Handling Me	lethods	7.3			Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0	FOOD	STORA				4.0	FOOD DIS	PLAY AND			7.4			Manual Dishwashing	11.2			Sewage Disposal
2.1					Potentially Hazardous Foods	4.1			Display Met		7.5		2 2 2 2 2	Eating Utensils and Dishes	11.3	LICHTIN	C AND VEND	Solid Waste Handling
2.2				Frozen Sto		4.2			Advance Pr		8.0	CLEANING	AND S	ANITIZING	12.0	LIGHTIN	G AND VENT	
2.3				Refrigerate	ed Storage (Temperature)	5.0	RECORD	KEEPING A	ND RECALI	LS	8.1		_	Cleaning and Sanitizing	12.1			Lighting
2.4				Refrigerated Storage (Methods)		5.1			Record Kee		8.2			Detergents and Chemical Use and Storage	12.2	C TO LET L		Ventilation
2.5				Refrigerated Storage (Space)		5.2			Recall of Food		9.0	SANITAR	FACILI		13.0	GENERA	u_	
2.6			_	Dry Storage		6.0	PERSONNEL				9.1			Washroom(s)	13.1			Licence Control
2.7	FOOD	DEDAG		Storage of Food for Staff		6.1			Demonstrating Knowledge		9.2	FLOORE	WIALLS	Hand Washing Station(s)	13.2	+	-	Rodent and Insect Control Other Infractions/Hazards
3.0	FOOD I	KEPA		ON AND HANDLING Thawing Methods		6.2	-			Employee Health Personal Hygiene Practices		FLUURS,	LOORS, WALLS AND CEILINGS Floors (Construction and Maintenance)		13.3	-		Other Intractions/Hazards
3.1		Thawing Methods 6.3 Person Cooking Methods							Personal Hy		10.1	ull lines	tinfonto	ry; MI – Minor Infraction; MA – Major Infraction	tion: CP	Critical Ir	fraction	
32				JOOKHIG IVI	enlous					N.O. – NOL Observed	i, 3 – Salisiacioi	y, 0 - 0113a	usiacio	ry, wi - winor innaction, wix - wajor innact				
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