Name of Premises:    Manual Control - Control															
Man	na of Draw		William & Spate	01-	6010	11/911	02-0								
Name of Premises:				Licence #:											
Operator:			WILL WILL	Category:								New Nouveau			
Address:			a baterilui	HO	`	Water Supply:  Private  Municipal									Brunswick
			9 EATERLY OF MEET	71				7	arnoipai						
(form			T WINCK		-,			/		1			.,		
No.	N.O.	SU		item No.	N.O.	SU		Item No.	N.O.	SU		Item No.	N.O.	SU	
1.0	FOOD	1		3.3	A	. /	Holding Methods	7.0	FOOD	EQUIPMEN	IT AND UTENSILS	10.2	<b></b>	1	Walls (Construction and Maintenance)
1.1		1	Approved Source	3.4	1		Cooling Methods	7.1			Food Equipment (Design, Construction,	10.3		//	Ceilings (Constructions and
1.2		//	Purchasing and Receiving	LIBROR	1/				1	1//	Installation and Maintenance)				Maintenance)
1.3	+	1	Acceptable Containers and Labeling	3.5	1/	+A	Re-heating Methods	7.2	/	1/	Food Contact Surfaces	11.0	WATER	SUPPLY A	ND WASTE DISPOSAL
2.0	FOOD S	TORAGE	, too plaste containers and Labeling	4.0	FOOD	DISPLAY AN	Handling Methods	7.3		1/2	Mechanical Dishwashing	11.1	-	//	Water (Quality and Quantity)
2.1		11	Storage of Potentially Hazardous Foods	4.1	1000	1 1	Display Methods	7.5			Manual Dishwashing Eating Utensils and Dishes	11.2		//	Sewage Disposal
2.2			Frozen Storage	4.2			Advance Preparation	8.0	CLEA	NING AND	BANITIZING	12.0	LICHTI	NG AND VE	Solid Waste Handling
2.3		//	Refrigerated Storage (Temperature)	5.0	RECOR	RD KEEPING	AND RECALLS	8.1	- OLLIV		Cleaning and Sanitizing	12.1	Ligititi	NG AND VE	Lighting
2.4			Refrigerated Storage (Methods)	5.1							Detergents and Chemical Use and	100000000000000000000000000000000000000			\$20.02 \$990 \$000
		/					Record Keeping	8.2			Storage	12.2		/	Ventilation
2.5		//	Refrigerated Storage (Space)	5.2			Recall of Food	9,0	SANIT	ARY FACIL	ITIES	13.0	GENER	AL	
2.6	-		Dry Storage	6.0	PERSO	NNEL		9.1		//	Washroom(s)	13.1			Licence
3.0	FOOR PE	REPARATIO	Storage of Food for Staff DN AND HANDLING	6.1	-	//	Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2			Rodent and Insect Control
3.1	100011		Thawing Methods	6.2	-	1//	Employee Health	10.0	FLOOI	RS, WALLS	AND CEILINGS	13.3	4		Other Infractions/Hazards
3.2			Cooking Methods	0.0	1		Personal Hygiene Practices	10.1		M	Floors (Construction and Maintenance)				
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Item	No.	MI M	A CR				Re	emarks							Part Confirmation
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	/	Green	1 / a/th 1	1110	// Re-	inspection	Yes No								
Ligh	it Yellów	Dar	k Yellow	1/1	Red	quired:	∐Yes ∠No ,								
Strip	ed Red	Rec	Date of Inspecti	on:	If Y	es, Date:	/		/ E	Received b	ov:	I EN	12		-
<i>y</i>															
Mhita	O#: V "	0										0			V