			1-1-1001	0 ./	7 1	0.	FOOD PREIVISE		:6116	N FOI	RIVI			
Nan	ne of Prem	nises:	Wood Stark Wal	421	Ludi	ACI LU	10 Licence #: 3-002	346_	7	ype:	Class 3 Class 4 Class 5			
Ope	rator:			***		<u> </u>	Category: Routine	Re-ins	ection	☐ Ne	w Licence Complaint CD F	ollow-up In:	spection	New Nouveau
Address: The state of the state														Brunswick
	_		woodstack N	B					75.00 See 200					
ltem	N.O.	s u		Item	N.O.	s u		Item	N.O.	s	n les	Item	NO. S U	
No.	FOOD			No.		-	Holding Methods	7.0		1	NT AND UTENSILS	No.		Walls (Construction and Maintenance)
	1000	7					Colors are Profes to 10		FOOD	COULME	Food Equipment (Design, Construction,			Ceilings (Constructions and
1.1			Approved Source	3.4			Cooling Methods	7.1			Installation and Maintenance)	10.3		Maintenance)
1.2			Purchasing and Receiving	3.5			Re-heating Methods	7.2			Food Contact Surfaces		WATER SUPPLY	AND WASTE DISPOSAL
1.3			Acceptable Containers and Labeling	3.6			Handling Methods	7,3			Mechanical Dishwashing	11.1		Water (Quality and Quantity)
2.0	FOOD S	TORAGE	T	4.0	FOOD	DISPLAY ANI		7.4		/	Manual Dishwashing	11.2		Sewage Disposal
2.1	-		Storage of Potentially Hazardous Foods	4.1		/_	Display Methods	7.5	0/ 5/1		Eating Utensils and Dishes	11.3	I CONTINUE AND AND	Solid Waste Handling
2.2			Frozen Storage	4.2	DECOR		Advance Preparation	8.0	CLEAN	ING AND	SANITIZING		LIGHTING AND VE	
2.3			Refrigerated Storage (Temperature)	5.0	RECOR	RD KEEPING	AND RECALLS	8.1			Cleaning and Sanitizing	12.1		Lighting
2.4			Refrigerated Storage (Methods)	5.1			Record Keeping	8.2			Detergents and Chemical Use and Storage	12.2		Ventilation
2.5			Refrigerated Storage (Space)	5.2		/	Recall of Food	9,0	SANITA	ARY FACIL	ITIES	13.0	GENERAL /	
2.6		//	Dry Storage	6.0	PERSC	NNEL		9.1			Washroom(s)	13.1		Licence
2.7			Storage of Food for Staff	6.1		/	Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2		Rodent and Insect Control
3.0	FOOD PF	REPARATI	ON AND HANDLING	6.2		//	Employee Health	10.0	FLOOR	S, WALLS	AND CEILINGS	13.3		Other Infractions/Hazards
3.1		//	Thawing Methods	6.3			Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)			
3.2			Cooking Methods	1	******		N.O. – Not Observed;	S – Satisfacto	y; U – U	nsatisfacto	ory; MI – Minor Infraction; MA – Major Infrac	tion; CR – C	Critical Infraction	***************************************
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Item	NO.	brit IV	IA CR					Remarks						Date for Correction
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28.					1	A in	fractions		100		inspection			
					\sim	O II	traction 26	D	ME	04	Myestar			
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7			Now 1	110	Re	inspection quired:	Yes No							

Strip	ed Red	Re	d Date of Inspection	ón:	If Y	es, Date:								