Name of Premises:				/			FUC	א טנ	KEN	MISES INSPECTIO	N FORM								\mathcal{D}
CANADA Address: Category: Catego	Name of Premises: RIFE SHOD Licence #: O(-O/S/2														New Nouveau				
Address:	P										1.05/2012								Brunswick
No.	Operator: FELDITO FAIR 102							11.	10	Type:									
Not	Addr	ess:		900	37. 52	DRA	ROLL DUDO Category: Routine Re-inspection New Licence Other									CANADA			
No.				W	DONCTON					Water Supply:	Private	vate Municipal							
No.		N.O.	s u				N.O.	s	u				s	U			N.O.	s	
Approved Source Approv										II-Idia - Makada					ANDUTENCIA				Melle (Construction and Maintanance)
12		FOOD		T		3.3		-	1	Holding Methods	7.0	FUUL	EQUIPN	MENI	<u> </u>				
1.3	1,1		_	Approve	d Source	3.4		P-4			7.1		-			10.3			
PODD STORAGE		_					-		" June 1	•	100000000000000000000000000000000000000				Food Contact Surfaces		WATE	RSUPPLY	
Stronge of Poterhality Hazardous Foots 4.1 Display Methods 7.5 Esting Ultrasits and Dishos 11.3 Sold Water Handing 2.2 A Johnson Preparation 8.0 CLEANING AND SANTIZMO 12.0 Ultring AND					ble Containers and Labeling			Lean	100	9		-		1					
Process Storage 4.2 Advance Preparation 5.0 Cleaning and Storage (Intercentule) 5.0 Record Keeping 5.1 Cleaning and Storage (Methods) 5.1 Record Keeping 5.2 Determinant Storage (Methods) 5.1 Record Keeping 5.2 Determinant Storage (Methods) 5.1 Record Keeping 5.2 Record Keeping 5.2 Verification 5.1 Verification		.0 FOOD STORAGE		<u> </u>	4.0	FOOD	DISPL	AY AND	SERVICE					Manual Dishwashing	11.2				
Refrigerated Storage (Marchades) So. RECORD KEEPING AND RECALLES So. Cleaning and Sanithing 12.1 Lighting Wellage Space So. Refrigerated Storage (Space) So. Record Keeping 8.2 Department of Storage Space So. Refrigerated Storage (Space) So. Record Keeping 8.2 Department of Storage Space So. Record Keeping 8.2 Department of Storage Space So. Record Keeping Record Keeping So. Record Keeping S			Storage of Potentially Hazardous Fo		of Potentially Hazardous Foods	- BEST DE SESSESSES	-	/		Display Methods			_	4.79	Eating Utensils and Dishes	11.3			
Refrigerated Storage (Methods) 5.1				Frozen Storage		4.2	_	1000		Advance Preparation	8.0	CLEANING AND SANITIZIN			NITIZING	12.0	LIGHT	NG AND	VENTILATION
Reministrate Storage (Rocal) S.1	2.3		-	Refrigera	ated Storage (Temperature)	5.0	RECO	RD KE	EPING A	AND RECALLS	8.1			/	Cleaning and Sanitizing	12.1			Lighting
Dy Strage Striped Red Demonstrating Knowledge 9.2 Mashrom(a) 13.1 Licence 13.1 Licence 13.1 Licence 13.1 Licence 13.2 Real-inspection 13.2 Real-inspection 13.2 Real-inspection 13.2 Real-inspection 13.3 Licence 13.3 Real-inspection 13.3 Real-inspection 13.2 Real-inspection 13.3 Real-inspection 13.4 Real-inspection 13.5 Real-i	2.4		-	Refrigera	ated Storage (Methods)	5.1	_			Record Keeping	8.2		_			12.2		-	Ventilation
Stripped Red Stripped Red Stripped Red Stripped Red Stripped Red Red Staff Stripped Red Re	2.5		-	Refriger	ated Storage (Space)	5.2		131	1	Recall of Food	9.0	SANI	TARY FA	CILIT	IES	13.0	GENE	RAL	
FOOD PREPARATION AND HANDLING	2.6		-	Dry Storage		6.0	PERSO	ONNEL			9.1		_		Washroom(s)	13.1	4	_	Licence
Thewing Methods			I PA	Storage	of Food for Staff	6.1		-		Demonstrating Knowledge	9.2		-		Hand Washing Station(s)	13.2		_	Rodent and Insect Control
Cooking Methods N.O Not Observed; S - Satisfactory; U - Unsatisfactory; M - Minor Infraction Max No Not Observed; S - Satisfactory; U - Unsatisfactory; M - Minor Infraction; MA - Major Infraction; CR - Critical Infraction	3.0	FOOD	PREPARA	TION AND H	ANDLING	6.2		-	100	Employee Health	10.0	0 FLOO	RS, WAL	LLS A	ND CEILINGS	13.3			Other Infractions/Hazards
Tem No. Mi MA CR Remarks Date for Correction	3.1	-		Thawing	Methods	6.3		/		Personal Hygiene Practices	10.1	1			Floors (Construction and Maintenance)				
8./ X BOHOM OF SMALL DADBY FRIAR, AND PRESER REQUIRE CLEANING. DALK YOUM FRIAM. AND PRESER REQUIRE CLEANING. WESPECTION WES	3.2	/	1757 4 4	Cooking	Methods	N.O	Not Obse	erved;	S – Sati	sfactory; U – Unsatisfactory;	MI – Minor Infrac	tion; MA -	Major Inf	fractio	on; CR – Critical Infraction	Treque			t fall figgretas galace paid all fair de paid a little
Green Light Yellow Striped Red Dark Yellow Date of Inspection: If Yes, Date:	Item I	No.	MI	MA C											,				Date for Correction
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□ Light Yellow □ Dark Yellow □ Arthornoon 7, 2020 Required: □ Yes No □ Striped Red □ Red Date of Inspection: If Yes, Date:			1							2									
Striped Red Date of Inspection: If Yes, Date:	_								Re-in	spection Yes	No .	1							
Striped Red Date of Inspection: If Yes, Date:	Light Yellow Dark Yellow Dark Yellow Required:													- Carrier of the Carr					
													-						U1/2019

Food Premises Standard Operational Procedures

Version 6.0 January 2019 Replaces Version 5.1