FOOD PREMISES INSPECTION FORM													$\bar{\mathcal{D}}$					
Nome	of Pren	oleoe:		School	V Scimme	1 Brace #8/117 Licence #: 01-01097											New Nouveau	
		11565.	-															Brunswick
Opera																		CANADA
Addre	ess:														Other			
			A	once	entub					Water Supply: Pri	vate	1	Municipal					
Item	N.O.	S	U			Item No.	N.O.	s	U		Item No.	N.O.	s u		Item No.	N.O.	s U	
No.	FOOD					3.3		1		Holding Methods	7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.1				Approved Sou	ırce	3.4	(Cooling Methods	7.1		1	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		4	Ceilings (Constructions and Maintenance)
1.2	-	Purchasing and Receiving		3.5			N	Re-heating Methods	7.2		1/	Food Contact Surfaces	11.0	WATER	SUPPLY AN	D WASTE DISPOSAL		
1.3				Acceptable Co	3.6		12	/	Handling Methods	7.3	1		Mechanical Dishwashing	11.1			Water (Quality and Quantity)	
2.0	FOOD	STORA	GE			4.0	FOOD	DISPLA	AY AND	SERVICE	7.4			Manual Dishwashing	11.2		4	Sewage Disposal
2.1		TU		Storage of Po	tentially Hazardous Foods	4.1			line le	Display Methods	7.5		V	Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2		Frozen Storage			је	4.2		Advance Preparation			8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
2.3			1	Refrigerated S	Storage (Temperature)	5.0	RECO	ORD KEE	PING	AND RECALLS	8.1			Cleaning and Sanitizing	12.1			Lighting
2.4		-		Refrigerated S	Storage (Methods)	5.1				Record Keeping	8.2		C	Detergents and Chemical Use and Storage	12.2		4	Ventilation
2.5		Refrigerated Storage (Space)		5.2	Recall			Recall of Food	9.0	SANITARY FACILITIES		IES	13.0	GENER	AL			
2.6		Dry Storage		6.0	PERS	SONNEL			9.1			Washroom(s)	13.1		4	Licence		
2.7				Storage of Food for Staff				L		Demonstrating Knowledge	9.2		4	Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD	OD PREPARATION AND HANDLING			6.2		(L	-	Employee Health	10.0	FLOOR	RS, WALLS A	ND CEILINGS	13.3		134-101	Other Infractions/Hazards	
3.1		Thawing Methods 6.3				6		Personal Hygiene Practices	10.1		V	Floors (Construction and Maintenance)						
3.2	1276	U		Cooking Meth	nods	N.O	Not Obs	served;	S – Sat	isfactory; U – Unsatisfactory; MI – Mino	r Infractio	n; MA – N	lajor Infractio	n; CR – Critical Infraction				
Item I	lo.	MI	A	IA CR	Remarks	$\Lambda\Lambda$		-0		A: A:							, U	ate for Correction
6		1		*	120	VII	10	KY	0	VILE DIE	alle	re .	OVA	I wad Emplu	108	na	C	COVIDERE
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Green Re-inspection Required: Port Vellour Port Vellour Port Vellour																		
L	ght Yell	ow		Dark Y		JUI	<u>C 00//</u>											
S	triped R	ed		Red	Date	of Insp	ection:		If Ye	s, Date:								
- 1	W	hite – C	Office;	Yellow - Ope	rator; Blue - Copy for Po	osting												01/2019