FUUD FREINIISES INSPECTION FURIN

Nam	e of Pro	emises:	THE ABOVETTO	SURS	WI		Licence #: 03 - 0	0005	7	Type:		Class 3 Class 4 Class 5					
Oper	rator:						Category: Routine	Re-ins	spec	ction \square	New I	icence Complaint CD Fo	au-wollo	Inspect	ion		New Nouveau
Addr	ess:	723	THE CABIN KETTE	50/	ERE	WA!	701 / Water Supply: Priv	vate VI Mi	unici	inal					27674		Brunswick
				9			ZZZZZZZZZZZZZZZZZZZZZZZZZZZZZZZZZZZZZZ	vate - IVIE	unio	ipai							
Item	T			litem		T		Item	1				Item	7			
No.	N.O.	s u		No.	N.O.	s	U	No.	N	1.0. 5	U		No.	N.O.	S	U	
1.0	FOOD			3.3		/	Holding Methods	7.0	F	OOD EQUIPN	ENT.	AND UTENSILS	10.2		/		Walls (Construction and Maintenance)
1.1		/	Approved Source	3.4		/	Cooling Methods	7.1			/	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		/		Ceilings (Constructions and Maintenance)
1.2		/	Purchasing and Receiving	3.5		/	Re-heating Methods	7.2		/		Food Contact Surfaces	11.0	WATE	R SUP	PLY A	ND 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	STORAGE		4.0	FOOI	DISPLAY	AND SERVICE	7.4		/		Manual Dishwashing	11.2		/		Sewage Disposal
2.1			Storage of Potentially Hazardous Foods	4.1		/	Display Methods	7.5				Eating Utensils and Dishes	11.3		/		Solid Waste Handling
2.2			Frozen Storage		1	/	Advance Preparation	8.0	C	LEANING AN	D SA	VITIZING	12.0	LIGHT	ING A	ND VE	NTILATION
2.3		/	Refrigerated Storage (Temperature)	5.0	RECO	ORD KEEP	ING AND RECALLS	8.1	2	/		Cleaning and Sanitizing	12.1		/		Lighting
2.4		/	Refrigerated Storage (Methods)	5.1	1		Record Keeping	8.2		/		Detergents and Chemical Use and Storage	12.2		/		Ventilation
2.5		1	Refrigerated Storage (Space)	5.2	/		Recall of Food	9.0	S	ANITARY FA	CILITI	ES	13.0	GENE	RAL		
2.6		/	Dry Storage	6.0	PERS	ONNEL		9.1				Washroom(s)	13.1		1	T	Licence
2.7			Storage of Food for Staff	6.1		1/1	Demonstrating Knowledge	9.2		/		Hand Washing Station(s)	13.2		1		Rodent and Insect Control
3.0	FOOD	PREPARATI	ON AND HANDLING	6.2			Employee Health	10.0	FL	LOORS, WAL	LS A	ID CEILINGS	13.3	1		7-27-28-	Other Infractions/Hazards
3.1			Thawing Methods	6.3		/	Personal Hygiene Practices	10.1		/		Floors (Construction and Maintenance)					
3.2			Cooking Methods				N.O Not Observed	: S - Satisfacto	orv: L	U – Unsatisfa	ctory	MI - Minor Infraction; MA - Major Infract	ion: CR	- Critica	I Infrac	tion	
			7035-Ca	1/5	Im.	ile	Took Mex	- 100c	Ir.	P. Safe	<i>800</i>	Pan and Sivit	, ,				
				(1.0)													
	•																
	Б	di Green			-	o incos	lion — S			£ -				V			
Light Yellow Dark Yellow Dark Yellow Required: Yes No																	
Strip	ed Red	Re	d Date of Inspection	on:	If	Yes, Date	e:										