Name o	f Premises:	Goods			REMISES INSPECTIO	ON FORM Class 3	 	☐ Class 5			Brunswick
Addres	s: <u>98 P</u>	rine William St. S	Scin	t John	Category: Water Supply:	Routine	Re-inspe	ection New Licence	Other	a socialescentialescent historical reserves es es es es	C A N A D A
Item No.	N.O. S U		Item No.	N.O. S	U	Item No.	N.O. S U		Item No.	N.O. 5	u)
	FOOD	ı	3.3		Holding Methods	7.0	FOOD EQUIPMEN	T AND UTENSILS	10.2		Walls (Construction and Maintenance)
1.1		Approved Source	3.4	V	Cooling Methods	7.1	14	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	WATER SUPPLY	Y AND WASTE DISPOSAL
1.3		Acceptable Containers and Labeling	3.6		Handling Methods	7.3		Mechanical Dishwashing	11.1		Water (Quality and Quantity)
	FOOD STORAGE	 	4.0	FOOD DISPLAY	AND SERVICE	7.4		Manual Dishwashing	11.2		Sewage Disposal
2.1		Storage of Potentially Hazardous Foods	4.1		Display Methods	7,5	1 1	Eating Utensils and Dishes	11.3		Solid Waste Handling
2.2		Frozen Storage		Advance Preparation		8.0	CLEANING AND S	CLEANING AND SANITIZING		LIGHTING AND VENTILATION	
2.3		Refrigerated Storage (Temperature)	5.0	RECORD KEEP	ING 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 6.0		Recall of Food	9.0	SANITARY FACIL		13.0	GENERAL	
2.6		Dry Storage Storage of Food for Staff	6.1	PERSONNEL	Doministra Kraudada	9.1 9.2		Washroom(s)	13.1 13.2		Rodent and Insect Control
	FOOD PREPARATION	J	6.2		Demonstrating Knowledge Employee Health	10.0	FLOORS, WALKS	Hand Washing Station(s)	13.3		Other Infractions/Hazards
3.1	1000 FREE WATER	Thawing Methods	6.3	1 1	Personal Hygiene Practices	10.1	PLOOKS, WALLS	Floors (Construction and Maintenance)			Other Illifactions/Hazards
3.2		Cooking Methods		- Not Observed: S	- Satisfactory; U - Unsatisfactory;				<u> </u>		
Item No	Mi	MA CR Remarks	14.0.	Not Observed, o	outsidetory,	mi minor minucia	on, ma major minac	iion, on Oralea iiiiaaaan			Date for Correction
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_	nt Yellow	Dark Yellow / VOO									
Stri	oed Red	Red Date	of Insp	ection:	If Yes, Date:	1					

White - Office; Yellow - Operator; Blue - Copy for Posting