							FOOD PREMISE	ES INSPE	ECTION FOR	M			
N			C Du	ilse Vie			Liconco #: 02 -N	29:39	Type:				Ê
Name of Premises:Dulse Vic							Licence #: 02 -02 13 Type: Class 3 Class 4 Class 5 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection						
Opera	itor:	·			<u> </u>	2	_ Category: A Materia Marchael _ Water Supply: ↓ Ø Priv		pection [] New	Licence Complaint CD Fo	ollow-up	Inspection	Brunswick
Addre				Le Brook R	<u>(d</u>)	Parke	_ Water Supply: V Priv	ate ∐ Mi	unicipal				DIUIISWICK
	, 	Bro	ok.				_						
Item	N.O. S	U			Item No.	N.O. S U		ltem No,	N.O. S U		Item No.	N.O. S U	
No. 1.0	FOOD	<u> </u>	<u> </u>		3.3		Holding Methods	7.0	FOOD EQUIPMENT	AND UTENSILS	10.2		Walls (Construction and Maintenance)
1.1			Approved S	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	WATER SUPPLY A	ND WASTE DISPOSAL
1.2			- <u> </u>	Containers and Labeling	3.6		Handling Methods	7.3	<u> </u>	Mechanical Dishwashing	11.1		Water (Quality and Quantity)
2.0	FOOD STO	RAGE			4.0	FOOD DISPLAY AND	······	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 Sto	rage	4.2		Advance Preparation	8.0	CLEANING AND SA	ANITIZING	12.0	LIGHTING AND VE	NTILATION
2.3			Refrigerate	ed Storage (Temperature)	5.0	RECORD KEEPING A	ND RECALLS	8.1		Cleaning and Sanitizing	12.1		Lighting
2.4			Refrigerate	ed Storage (Methods)	5.1		Record Keeping	8.2		Detergents and Chemical Use and Storage	12.2		Ventilation
2.5			Refrigerate	ed Storage (Space)	5.2		Recall of Food	9.0	SANITARY FACILIT	ries	13.0	GENERAL	
2.6		1	Dry Storage	e	6.0	PERSONNEL		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 PRE	PARATIO	ON AND HAN	IDLING	6.2		Employee Health	10.0	FLOORS, WALLS A	AND CEILINGS	13.3		Other Infractions/Hazards
3.1			Thawing M	lethods	6.3		Personal Hygiene Practices	10.1		Floors (Construction and Maintenance)			
3.2			· ~ · · · ·				NO Not Obconvod		amu II Ilmaatiofaatar	AND AND A CONSTRUCTION AND AND THE CONSTRUCT	tion CP	Critical Infraction	
			Cooking M	ethods	1		N.O. – Not Observed,	S – Satisfacto	ory, u – unsausiacior	y; MI – Minor Infraction; MA – Major Infrac			
ltem	No. h	MI M		ethods	1		N.O. – NOLODSERVEQ	Remarks	ory, U – Unsalistacior	y; mi – minor intraction; ma – major intrac			Date for Correction
	No. h	MI M	MA CR					Remarks					Date for Correction
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	No. N	MI M	MA CR		<u> </u>	Food pr oduction		Remarks		(DScd and wi			Date for Correction
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	No. A		MA CR		<u>ү</u> – pr	Food pr oduction		Remarks					Date for Correction
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	No. N		MA CR		<u>к –</u> рг	Food pr oduction		Remarks					Date for Correction
	No. 1		MA CR		γ – pr	Food pr oduction		Remarks					Date for Correction
	No. A		MA CR		γ – pr	Food pr oduction		Remarks					Date for Correction
		MI M	MA CR		γ – pr		cmise is c in Jan.	Remarks					Date for Correction
		Green	MA CR	Sept.12/15 resume		Food pr oduction Re-inspection Required:	cmise is c in Jan.	Remarks					Date for Correction
Item		Green	A CR		1.8	Re-inspection	cmise is c in Jan.	Remarks					Date for Correction