									FOOD PREMISE	SINSP	ECTIO	ON F	ORI	M				
		100	1.		lad wat						^			Α.				
Nam	e of Pre	emises:	V	Ban	Washwaak A	gens			Licence #: 03-0	11850	9 .	Type:		Class 3 Class 4 Class 5				$\mathcal{L}$
Oper	ator:					n		9,000-10900000000000	Category: Routine	Routine Re-inspection New Licence Complaint CD Follow-up Inspection						n	New Norweau	
Addr	ess:	19	C	ntenr	Vial STING No	un las .			Water Supply:  Privat		funicipal					mopodic		Brunswick
		7				7			water ouppry.	.6 [] [VII	mcipai							DI CHILD VV ICIN
lava		1					1				· ·	1						
lem No.	N.O.	S	U			Item No.	N.O.	S		Item No.	N.O.	S	U		Item No.	N.O.	SU	
1.0	FOOD					3.3	1	-	Holding Methods	7.0	FOOD	EQUIPA	MENT	AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.1		1		Approved	Source	3.4			Cooling Methods					Food Equipment (Design, Construction,	C. C. C. C.		_	Ceilings (Constructions and
1.2	6				1913 1917 1917		-			7.1	ļ			Installation and Maintenance)	10.3			Maintenance)
1.3		-			g and Receiving e Containers and Labeling	3.5			Re-heating Methods	7.2	<b>!</b>	-		Food Contact Surfaces	11.0	WATER	SUPPLY A	ND WASTE DISPOSAL
2.0	FOOD	STORAC		СССРГАВИ	e Containers and Labeling	3.6	FOOD	DISDI AV A	Handling Methods  ND SERVICE	7.3	-	-		Mechanical Dishwashing	11,1		_	Water (Quality and Quantity)
2.1				Storage of	Potentially Hazardous Foods	4.1	FOOD	DISPLATA	Display Methods	7.4				Manual Dishwashing	11.2	1		Sewage Disposal
2.2		-		Frozen Storage		4.2	-		Advance Preparation	7.5 8.0	CLEAN	UNIC AN	ID CA	Eating Utensils and Dishes NITIZING	11.3	LICHT	Solid Waste Handling LIGHTING AND VENTILATION	
2.3				Refrigerated Storage (Temperature)		5.0		D KEEPIN	G AND RECALLS	8.1	CLEAN	ING AN	U JA	Cleaning and Sanitizing	12.0	LIGHTI		The state of the s
						Charles and	REGOI	THE PROPERTY OF THE PARTY OF TH	<del></del>	0.1				Detergents and Chemical Use and	12.1	1		Lighting
2.4					ed Storage (Methods)	5.1	0		Record Keeping	8.2		-		Storage	12.2		-	Ventilation
2.5		-	. !	Refrigerated Storage (Space)		5.2	1000-		Recall of Food	9.0	SANITA	ARY FA	CILITI	(ES	13.0	GENER	AL	
2.6		4	Dry Storage			6.0	PERSONNEL			9.1	<u> </u>			Washroom(s)	13.1		0	Licence
2.7				Storage of Food for Staff				6	Demonstrating Knowledge	9.2		-		Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0				ON AND HANDLING		6.2			Employee Health	10.0	FLOORS, WALLS		LS A	ND CEILINGS	13.3		-	Other Infractions/Hazards
3.1				Thawing Methods Cooking Methods		6.3			Personal Hygiene Practices	10.1		-		Floors (Construction and Maintenance)				
3.2				ooking M	ethods				N.O. – Not Observed; S	<ul> <li>Satisfacto</li> </ul>	ry; U – U	nsatisfa	ctory	; MI – Minor Infraction; MA – Major Infract	ion; CR	- Critical I	nfraction	
Item	Va.	MI	MA	CR														
113111	ųσ.	1664	39124	4.7						Remarks								Date for Correction
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								7										
						-		<u> </u>										
	N	Green			T													
						1 23 2002	Re-	inspectio	n ☐Yes ☐No									
ight Yellow Dark Yellow Dec (8 20)						16	Rec	uired:	1.55									

Red

Dark Yellow

Light Yellow

Striped Red

Dec 18, 2019

Date of Inspection:

If Yes, Date: