Oper Addr				olma foods in food Inc/ Cansan Dr. Dre	PEI	1		Licence #: Type: Additional Info: Category: Water Supply:		ass 3 M putine	Class 3 V Class 3 V TE Re-inspe	WH Class 4	Class 5 Other			Brunswick c A N A D A
tem lo.	N.O.	S	U		Item No.	N.O.	S U		Item No.	N.O.	S U		Item No.	N.O.	S U	
.0	FOOD	1999		<u></u>	3.3			Holding Methods	7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2	1.00		Walls (Construction and Maintenance)
1				Approved Source	3.4			Cooling Methods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
2		/		Purchasing and Receiving	3.5			Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATE	R SUPPLY A	ND WASTE DISPOSAL
3	1			Acceptable Containers and Labeling	3.6	/		Handling Methods	7.3			Mechanical Dishwashing	11.1	0.00	AN TO	Water (Quality and Quantity)
)	FOOD	STORA	GE		4.0	FOOD	DISPLAY	ND SERVICE	7.4	/		Manual Dishwashing	11.2		-	Sewage Disposal
1	1.1.1.1.1.1	15	10	Storage of Potentially Hazardous Foods	4.1	1	1	Display Methods	7.5	1		Eating Utensils and Dishes	11.3	-		Solid Waste Handling
2		1	-	Frozen Storage	4.2		-	Advance Preparation	8.0	CLEA	NING AND SA		12.0	LIGHT	ING AND VE	
		V		Refrigerated Storage (Temperature)	5.0	RECO	RD KEEPIN	IG AND RECALLS	8.1			Cleaning and Sanitizing	12.1	-		Lighting
1				Refrigerated Storage (Methods)	5.1	1000		Record Keeping	8.2		V	Detergents and Chemical Use and Storage	12.2	1. Sol		Ventilation
5			les es	Refrigerated Storage (Space)	5.2	2012	/	Recall of Food	9.0	SANI	TARY FACILITI	LITIES		GENERAL		
;		V		Dry Storage	6.0	PERSO	NNEL	-	9.1	18.20		Washroom(s)	13.1		12321	Licence
			-	Storage of Food for Staff	6.1	1.1.1.1		Demonstrating Knowledge	9.2		V	Hand Washing Station(s)	13.2	18 14		Rodent and Insect Control
1	FOOD	PREPA	RATIO	N AND HANDLING	6.2			Employee Health	10.0	FLOC	RS, WALLS A		13.3		-	Other Infractions/Hazards
	-			Thawing Methods	6.3	NatOha		Personal Hygiene Practices	10.1	MA	Major Infractio	Floors (Construction and Maintenance)				
1000	No.	M		Cooking Methods	N.O	- NOT ODS	ervea; S –	Satisfactory; U – Unsatisfactory; MI – N	winor infractio	on; MA –	wajor infractio	n; CR – Chucai Imracuon				Date for Correction
				infract	ion	Ø.	Э,	2.3, 9.2 and.	J.L	w	re la	rected				
-			3													
<u>.</u>			-		- 2-											
	ight Yello triped Re	w	Green	Dark Yellow	pn of Insp		R	e-inspection equired: Yes No Yes, Date:	<							