					_			FOO	DD PI	REN	MISES INSPE	CTION F	ORM								
Name o	of Pre	mis	es:		Ruba	5 End Frake of	f Su	cets			Licence	#: E	2-030	(a						T	New Nouvea
-											Type:		Class 3	Class	4	Class 5					3runswi
Operate		_	2 6		hat b	I Gad Prem	<del></del>									<del></del>	-				CANADA
Addres	ss:		rep	35 W	hat to	I Coul I'llen	<u></u>				Category	_	Routine	Re-ins	spection	New Licence	Other				
											Water St	رخ :pply:	Private	Munici	ipal				recorded to the Principles		
item No.	N.O.	٠ ( :	ι U	r			Item No.	N.O.	s	U			İtem No.	N.O. S I	U		Item No.	N.O.	8.	U	
	FOO	ם ס	67 <b>1</b> 83				3.3	7			Holding Methods		7.0	FOOD EQUIPME	ENT AND U	TENSILS	10,2			W	alls (Construction and Mainten
1.1	~			Ар	proved Sou	rce	3,4	1			Cooling Methods		7.1			Equipment (Cesign, Construction, Illation and Maintenance)	10.3	-			illings (Constructions and aintenance)
1,2	_	1	-	Pu	rchasing an	d Receiving	3.5	7	1 1		Re-heating Methods		7.2		Food	Contact Surfaces	11.0	WATE	R SUPPL	Y AND W	ASTE DISPOSAL
1.3		_+_	-			entainers and Labeling	3.6		1		Handling Methods		7.3		Mech	nanical Dishwashing	11.1	-		W	ater (Quality and Quantity)
2.0	FOO	D ST	ORAGE				4,0		OISPLA	Y AND	) SERVI <b>Č</b> E		7,4			ual Dishwashing	11.2				wage Disposal
2.1	~					tentially Hazardous Foods	4.1	~			Display Methods		7.5	7500 50 5000 0 70		g Utensils and Dishes	11.3				lid Waste Handling
2.2					ozen Storag		4.2				Advance Preparation		8.0	CLEANING AND	2015-2014-201-201-201-		12.0		ng and	VENTIL	
2.3				Re	efrigerated S	storage (Temperature)	5.0	RECO	RD KEE	PING #	AND RECALLS		8.1			ning and Sanitzing	12,1		1	_ Liç	hting
2:4	_			Re	efrigerated S	Storage (Methods)	5.1				Record Keeping		8.2	-	Store	rgents and Chemical Use and age	12.2			Ve	entilation
25		- [	. [	Re	efrigerated S	Storage (Space)	5.2	7			Recall of Food		9.0	SANITARY FAC	ILITIES		13.0	GENE	RAL		
26	3	2		Dr	y Storage		6.0	PERS	ONNEL				9.1			hroom(s)	13.1	1 -			ence
2.7	_				orage of Fo	the second secon	6.1		1	1 1	Demonstrating Know	l <b>ed</b> ge	9.2		Hand	d Washing Station(s)	13.2	-	1 1	Ro	odent and Insect Control
											<del></del>			ADDRESS SESSERVES	2000000			<del></del>	++		
3.0 3.1 3.2 Item No	٠	T	MI	TH Co	nawing Methooking Methooking Methooking	ods	6.2 6.3 <b>N.O.</b> -	- Not Obs	erved; S		Employee Health Personal Hygiene Presistactory; U – Unsatis	factory; Mi – N	10.0 10.1  Minor Infraction  Carpertul		Floor	ILINGS rs (Construction and Maintenance) - Critical Infraction	13.3				ther Infractions/Hazards
3.1 3.2	٠	T		TH Co	nawing Meth boking Meth	ods ods	6.3	- Not Obs	erved; S		Personal Hygiene Pra	factory; Mi – N	10.1	n; MA – Major Infra	Floor	ILINGS rs (Construction and Maintenance) - Critical Infraction					
3.1 3.2	٠	T		TH Co	nawing Meth boking Meth	ods ods	6.3	- Not Obs	erved; S		Personal Hygiene Pro Isfactory; U – Unsatis	factory; Mi – N	10.1	n; MA – Major Infra	Floor	ILINGS rs (Construction and Maintenance) - Critical Infraction					
3.1 3.2	٠	T		TH Co	nawing Meth boking Meth	ods ods	6.3	- Not Obs	erved; S		Personal Hygiene Pro Isfactory; U – Unsatis	factory; Mi – N	10.1	n; MA – Major Infra	Floor	ILINGS rs (Construction and Maintenance) - Critical Infraction					
3.1 3.2		T		TH Co	nawing Meth boking Meth	ods ods	6.3	- Not Obs	erved; S		Personal Hygiene Pro Isfactory; U – Unsatis	factory; Mi – N	10.1	n; MA – Major Infra	Floor	ILINGS rs (Construction and Maintenance) - Critical Infraction					
3.1 3.2		T		TH Co	nawing Meth boking Meth	ods ods	6.3	- Not Obs	erved; S		Personal Hygiene Pro Isfactory; U – Unsatis	factory; Mi – N	10.1	n; MA – Major Infra	Floor	ILINGS rs (Construction and Maintenance) - Critical Infraction					
3.1 3.2		7		Th	nawing Meth boking Meth	ods ods	6.3	- Not Obs	erved; S	wit	Personal Hygiene Proisfactory: U – Unsatis	factory; Mi – N	10.1	n; MA – Major Infra	Floor	ILINGS rs (Construction and Maintenance) - Critical Infraction					
3.1 3.2	6	7	Mil Grand	Th	nawing Meth boking Meth	rellow 2.5	6.3 N.O	- Not Obs	erved; S	Re-ir Requ	Personal Hygiene Pro Isfactory; U – Unsatis	factory; MI – N	10.1	n; MA – Major Infra	Floor	ILINGS rs (Construction and Maintenance) - Critical Infraction					