				Kennes Millinger					FOOD PREMISES	INSP	ECTIC	N F	ORI	A				
	-	Ha	H	Hattie's Cafeter e's Foods Inc. bry Lane, Swite	See 1	a second	m	ctr	Licence #: Category: Routine Water Supply: Private	Re-ins	A AND			Class 3 Class 4 Class 5 Licence Complaint CD Fo	ollow-up	Inspecti	on	Brunswick
Item No.	N.O.	S	U		Item No.	N.O.	S	U		Item No.	N.O.	S	U		Item No.	N.O.	S I	1
1.0	FOOD				3.3				Holding Methods	7.0	FOOD	EQUIP	AENT	AND UTENSILS	10.2	1	V	Walls (Construction and Maintenance)
1.1	2.8	1		Approved Source	3.4				Cooling Methods	7.1			1	Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2		V		Purchasing and Receiving	3.5				Re-heating Methods	7.2	Food Contact Surfaces		11.0	WATER SUPPLY AND WASTE DISPOSAL				
1.3	0.4.5.8	V		Acceptable Containers and Labeling	3.6		1	1.38 8	Handling Methods	7.3				Mechanical Dishwashing	11.1	ast Sk		Water (Quality and Quantity)
2.0	FOOD STORAGE		4.0	FOOD DISPLAY AND SERVICE			7.4		140	4x	Manual Dishwashing	11.2	6 83		Sewage Disposal			
2.1	Maria San	V		Storage of Potentially Hazardous Foods	4.1	1200	IV	1	Display Methods	7.5	1.14	V	1	Eating Utensils and Dishes	11.3	1. 1. 1997		Solid Waste Handling
2.2	SUBS-	V	1	Frozen Storage	4.2		U	/	Advance Preparation	8.0	CLEANING AND SANITIZING		12.0	LIGHTING AND VENTILATION				
2.3		~		Refrigerated Storage (Temperature)	5.0	RECC	RD KE	EPING	AND RECALLS	8.1			X	Cleaning and Sanitizing	12.1	100.2	V	Lighting
2.4	and a second	V		Refrigerated Storage (Methods)	5.1	-		-	Record Keeping	8.2		V	-	Detergents and Chemical Use and Storage	12.2		4	Ventilation
2.5	11.55.62	~	- puer	Refrigerated Storage (Space)	5.2		-	1	Recall of Food	9.0	SANITARY FACILITIES		13.0	GENERAL				
2.6	Contract of	1	1	Dry Storage	6.0	PERS	ONNEL			9.1	Washroom(s)			13.1	See. Se		Licence	
2.7	Sec. 1	1		Storage of Food for Staff	6.1		IV	6/	Demonstrating Knowledge	9.2			A. A.	Hand Washing Station(s)	13.2	See.		Rodent and Insect Control
3.0	FOOD P	REPA	RATI	ON AND HANDLING	6.2			1	Employee Health	10.0	10.0 FLOORS			DORS, WALLS AND CEILINGS		11		Other Infractions/Hazards
3.1	1. S. B.	V	/	Thawing Methods	6.3	1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1	4		Personal Hygiene Practices	10.1			/	Floors (Construction and Maintenance)				
3.2		0	18 19 15	Cooking Methods	N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction													

Item No. MI MA	CR Remarks	Date for Correction
8.1	Sanitizer was Below 200ppm during inspection	Correcteu.
Beat.4V	the Sanitize machine needs to be refilled.	Next-insp.
Green Light Yellow Dark Ye Striped Red Red	llow 2 March 2019 Re-inspection Pres No Date of Inspection: If Yes, Date:	