Name of Operator Address	Premises:	Comfort Cate	ving lendar	l		Licence #: 03-0 Category: Routine Water Supply: Private	24	-01	ype: [RM Class 3 Class 4 Class 5 w Licence Complaint CD Fo	ollow-up I	Inspection	Brunswick
Item N	.o. s u		item	NO. S	U		Item No.	N.O.	SI	u la la facilità de la companya della companya della companya de la companya della companya dell	lien No.	NO S U	
	OD		3.3			Holding Methods	7.0	FOOD	OUIPME	NT AND UTENSILS	10.2		Walls (Construction and Maintenance)
1.1	V	Approved Source	3.4	1		Cooling Methods	7.1		4	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	7	~	Food Contact Surfaces	11.0	WATER SUPPLY A	ND WASTE DISPOSAL
		Acceptable Containers and Labeling	3.6			Handling Methods	7.3	/		Mechanical Dishwashing	11.1	-	Water (Quality and Quantity)
	OD STORAGE	T-		FOOD DISP	LAY AN	SERVICE	7.4			Manual Dishwashing	11.2	-	Sewage Disposal
2.1	1	Storage of Potentially Hazardous Foods	4.1			Display Methods	7.5	V		Eating Utensils and Dishes	11.3		Solid Waste Handling
2.2		Frozen Storage	4.2			Advance Preparation	8,0	CLEAN	ING AND	SANITIZING	12.0	LIGHTING AND VE	VILATION
2.3		Refrigerated Storage (Temperature)	5.0	RECORD K	EEPING.	AND RECALLS	8.1		,	Cleaning and Sanitizing	12.1)	Lighting
2.4		Refrigerated Storage (Methods)	5.1	/		Record Keeping	8.2)	Detergents and Chemical Use and Storage	12.2		Ventilation
2.5		Refrigerated Storage (Space)	52			Recall of Food	9,0	SANITA	RY FACIL	LITIES	13.0	GENERAL	
2.6		Dry Storage		PERSONNE	L		9.1		~	Washroom(s)	13.1	-	Licence
		Storage of Food for Staff	6.1	•		Demonstrating Knowledge	9.2)	Hand Washing Station(s)	13.2	_	Rodent and Insect Control
********		ON AND HANDLING	6.2			Employee Health	10.0	FLOOR	S, WALLS	S AND CEILINGS	13.3		Other Infractions/Hazards
J. 1		Thawing Methods Cooking Methods	6.3	-		Personal Hygiene Practices	10.1		-	Floors (Construction and Maintenance)			
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