		Care le rue	Central 1	KOF Mem Item No.	N.O.	n (o	Licence #: <u>01</u> - Category: Routine Water Supply: Priv	Vate Item No,	N.O.	ype: New New	Class 3 Class 4 Class 5	item	Inspecti	on	U	Brunswic
FOOD				3.3			Holding Methods	7.0	FOOD E	QUIPMENT	AND UTENSILS	10.2				Walls (Construction and Mainten
	/	Approved	Source	3.4			Cooling Methods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3	-	-		Ceilings (Constructions and Maintenance)
		Purchasing	g and Receiving	3.5	/		Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATE	R SUP	PLY A	ID WASTE DISPOSAL
	us .	Acceptable	e Containers and Labeling	3.6	and the	142.8	Handling Methods	7.3	Sec. 2.	/	Mechanical Dishwashing	11.1	1.195	1994	-	Water (Quality and Quantity)
FOOD STO	ORAGE			4.0	FOOD	DISPLA	YAND SERVICE	7.4		V	Manual Dishwashing	11.2	4	-		Sewage Disposal
	1		Potentially Hazardous Foods	4.1		/	Display Methods	7.5			Eating Utensils and Dishes	11.3	1			Solid Waste Handling
	/	Frozen Sto	the second s	4.2		1	Advance Preparation	8.0	CLEAN	NG AND SA		12.0	LIGHT	ING A	ND VEN	ITILATION
1		Refrigerate	ed Storage (Temperature)	5.0	RECO	RD KEE	PING AND RECALLS	8.1			Cleaning and Sanitizing	12.1	-	1235	-	Lighting
/			ed Storage (Methods)	5.1	-	/	Record Keeping	8.2			Detergents and Chemical Use and Storage	12.2	4	-		Ventilation
	1		ed Storage (Space)	5.2	1		Recall of Food	9.0	SANITA	RY FACILIT		13.0	GENE	RAL	1	
	V	Dry Storag	the same second side of the second	6.0	PERSC	ONNEL		9.1		1/	Washroom(s)	13.1				Licence
C. C. S. M.			Food for Staff	6.1	10 m	/	Demonstrating Knowledge	9.2	FI 0000		Hand Washing Station(s)	13.2		1		Rodent and Insect Control
			IDLING	6.2	12.1		Employee Health	10.0	FLOORS	S, WALLS A	ND CEILINGS	13.3		12.19		Other Infractions/Hazards
FOOD PR	MI	Thawing M Cooking M MA CR	lethods	6.3		1	Personal Hygiene Practices N.O. – Not Observed	10.1 I; S – Satisfacto Remarks	pry; U – Un	nsatisfactory	Floors (Construction and Maintenance) y; <i>MI – Minor Infraction; MA – Major Infrac</i>	tion; CR ·	- Critical	Infrac	tion	Date for Correction
/		Thawing M Cooking M	lethods 		7.	4,		l; S – Satisfacto Remarks			y; MI – Minor Infraction; MA – Major Infrac	tion; CR -	- Critical	Infrac	tion	Date for Correction
/		Thawing M Cooking M	lethods 		7.	4,	N.O. – Not Observed	l; S – Satisfacto Remarks			y; MI – Minor Infraction; MA – Major Infrac	tion; CR -	- Critical	Infrac	tion	Date for Correction
/		Thawing M Cooking M	lethods 		7.	4,	N.O. – Not Observed	l; S – Satisfacto Remarks			y; MI – Minor Infraction; MA – Major Infrac	tion; CR -	- Critical	Infrac	tion	Date for Correction
/		Thawing M Cooking M	lethods 		7.	4,	N.O. – Not Observed	l; S – Satisfacto Remarks			y; MI – Minor Infraction; MA – Major Infrac	tion; CR -	- Critical		tion	Date for Correction
/		Thawing M Cooking M	lethods 		7.	4,	N.O. – Not Observed	l; S – Satisfacto Remarks			y; MI – Minor Infraction; MA – Major Infrac	tion; CR -	- Critičal	Infrac	tion	Date for Correction
		Thawing M Cooking M	lethods 		7.	4,	N.O. – Not Observed	l; S – Satisfacto Remarks			y; MI – Minor Infraction; MA – Major Infrac				tion	Date for Correction
No.		Thawing M Cooking M MA CR	lethods 		7.	4,	N.O. – Not Observed	l; S – Satisfacto Remarks			y; MI – Minor Infraction; MA – Major Infrac				tion	Date for Correction

White - Office; Yellow - Operator; Blue - Copy for Posting