Name	Name of Premises: Hanani Scroet  Operator: VEL Fresh food Inc  Address: 477 Mountan Rd, Mandon, NB									Licence #: Type: Additional Info: Category: Water Supply:	☐ Cla	Class 3 Class 3 WH Class 4 Class 5  PM TE Catering Routine Re-inspection New Licence Other  Private Municipal						
Item No.	N.O.	s U				Item No.	N.O.	s	U		Item No.	N.O. S	,		Item No.	N.O.	s U	
1.0	FOOD			1944		3.3	100	-//5/5	Holding Me	thods	7.0	FOOD EQUIPM	NT AND	UTENSILS	10.2			Walls (Construction and Maintenance)
1.1			App	proved Sc	ource	3.4	-		Cooling Me	thods	7.1	1		od Equipment (Design, Construction, stallation and Maintenance)	10.3		1	Ceilings (Constructions and Maintenance)
1.2		1	Pur	chasing a	and Receiving	3.5	/		Re-heating	Methods	7.2		_	od Contact Surfaces	11.0	WATE	R SUPPLY AN	ID WASTE DISPOSAL
1.3	Wall Control		Acc	eptable (	Containers and Labeling	3.6	/	11.54	Handling M	ethods	7.3		Me	echanical Dishwashing	11.1			Water (Quality and Quantity)
2.0	FOOD	STORAGE	4.1	unio della		4.0	FOOD	DISPLA	Y AND SERVICE		7.4		Ma	anual Dishwashing	11.2		/	Sewage Disposal
2.1	YTHE	/	Stor	rage of P	otentially Hazardous Foods	4.1			Display Met	thods	7.5		Ea	ting Utensils and Dishes	11.3			Solid Waste Handling
2.2		Frozen Storage		4.2				reparation	8.0	CLEANING AND	ID SANITIZING		12.0	LIGHT	ING AND VEN	ITILATION		
2.3		//		Refrigerated Storage (Temperature)		5.0	RECOR	D KEE	ING AND RECALI	LS	8.1		CI	eaning and Sanitizing	12.1			Lighting
2.4				Refrigerated Storage (Methods)		5.1			Record Kee	eping	8.2			Detergents and Chemical Use and Storage			Sec. of Sec.	Ventilation
2.5	Parent sine	//		Refrigerated Storage (Space)		5.2	/		Recall of Fo	ood	9.0	SANITARY FAC	CILITIES		13.0	GENE	RAL	
2.6		1/	-	Storage		6.0	PERSO	1			9.1			ashroom(s)	13.1			Licence
2.7					ood for Staff	6.1		-		ting Knowledge	9.2			nd Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD	PREPARA				6.2			Employee F		10.0	FLOORS, WALI			13.3			Other Infractions/Hazards
3.1	-	Thawing Methods			6.3	N-4 Ob-	10		ygiene Practices	10.1			pors (Construction and Maintenance)					
Item I	ESE INC.	MI		Cooking Methods  MA CR Remarks		N.O	N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction									CHARLES AND		
																		ate for Correction
72												A						
		1	\$14.00 14.000 15.0000 15.000 15.000 15.000 15.000 15.000 15.000 15.000 15.000 15.0000 15.000 15.000 15.000 15.000 15.000 15.000 15.000 15.000 15.0000 15.000 15.000 15.000 15.000 15.000 15.000 15.000 15.000 15.0000 15.000 15.000 15.000 15.000 15.000 15.000 15.000 15.000 15.0000 15.0000 15.000 15.000 15.000 15.000 15.000 15.000 15.000 15.000 15.0000 15.000 15.000 15.000 15.000 15.000 15.000 15.000 15.000 15.0000 15.000 15.000 15.000 15.000 15.000 15.000 15.000 15.000 15.0000 15.000															
							1.0						3					
	ght Yello			Dark \	Yellow Mod	13	21		Re-inspection Required:	Yes A							4	
Striped Red Date of Inspection: If Yes, Date:																		
Whit	te – Office	e; Yellow	- Opera	ator; Blu	e – Copy for Posting	W	H - With H	Handling	g; PM - Public M	flarket; TE -Tempora	ary Event							01/2019