	coace consuler w		FOOD PREMISES	INSPE	CTIC	NF	ORM				
Name of Premises: Sohnul Operator: Address: 992 Route	NºS Cont	2010	80	T DA			_ >/				
Name of Premises:	V I W N/ H	7.N	Licence #: 0,3-01	121	Т	уре:	☐ Class 3 ☐ Class 4 ☐ Class 5 New Licence ☐ Complaint ☐ CD Fo				
Operator:			Category: Routine	Re-insp	pection		New Licence Complaint CD Fo	llow-up	Inspection	n	Brunswick
Address: 997 RAUTA	198 Atachino	ak U.I	Water Supply: Private	Nu	nicinal			•	•		Brunswick
	1 MANAGE	www.v/i	The trace outpily.	XIVIU	псіраі						DI WILD VV IOIC
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No. N.O. S U	item I	N.O. S	U	Item No.	N.O.	8	U	Item No.	N.O.	s u	
1.0 FOOD	3.3		Holding Methods	7.0	FOOD	EQUIPN	KENT AND UTENSILS	10.2		6	Walls (Construction and Maintenance)
1.1 Approved Source	3.4		Cooling Methods	7.1			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			Food Contact Surfaces	11.0	WATER	SUPPLY A	ND WASTE DISPOSAL
1.3 Acceptable Containers and	abeling 3.6	<u> </u>	Handling Methods	7.3			Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0 FOOD STORAGE	4.0 F	OOD DISPLA	Y AND SERVICE	7.4	-	0	Manual Dishwashing	11.2			Sewage Disposal
2.1 Storage of Potentially Hazar	dous Foods 4.1		Display Methods	7.5			Eating Utensils and Dishes	11.3		0-	Solid Waste Handling
2.2 Frozen Storage	4.2		Advance Preparation	8,0	CLEAN	ING AN	D SANITIZING	12.0	LIGHTI	NG AND VEN	ITILATION
2.3 Refrigerated Storage (Temp	erature) 5.0 R	ECORD KEEP	PING AND RECALLS	8.1			Cleaning and Sanitizing	12.1			Lighting
2.4 Refrigerated Storage (Metho	ods) 5.1	_	Record Keeping	8.2		1	Detergents and Chemical Use and Storage	12.2			Ventilation
2.5 Refrigerated Storage (Space	5.2		Recall of Food	9.0	SANITA	RY FA	CILITIES	13.0	GENER	AL	
2.6 Dry Storage	6.0 P	ERSONNEL		9.1			Washroom(s)	13.1			Licence
2.7 Storage of Food for Staff	6.1	9	Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0 FOOD PREPARATION AND HANDLING	6.2	acces.	Employee Health	10.0	FLOOR	S, WAL	LS AND CEILINGS	13.3			Other Infractions/Hazards
3.1 ← Thawing Methods	6.3		Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)				
3.2 Cooking Methods			N.O. – Not Observed; S – S	Satisfactor	y; U – Ur	nsatisfa	actory; MI - Minor Infraction; MA - Major Infract	ion; CR -	Critical	Infraction	

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Striped Red Date	of Inspection:	If Yes, Dat	te:				,				