FOOD PREMISES IN										IISES INSPECTION	INSPECTION FORM							
Name of Premises: Cynational Bittle										Licence #:	01-030	74						New Nouveau
Operator: Cuniational Bital								100			_		- 7	-				Brunswick
7.30		Lyn					0 400			The state of the s	Class 3	Class 4		Class 5				C A N A D A
Addr	ess:	7183		Main Steet, Hillips		ough, NR					Routine				Other			
						4				Water Supply:	Private	~	Municipal				- North Service	
Item No.	N.O.	S	υ			Item No.	N.O.	S	U		Item No.	N.O.	s u		Item No.	N.O.	s U	
1.0	FOOD			<u> </u>		3.3	-	15000	T Succession	Holding Methods	7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.1				Approved Sou	urce	3.4	1			Cooling Methods	7.1		1. /	Food Equipment (Design, Construction,	10.3		1	Ceilings (Constructions and
		~										1		Installation and Maintenance)		(T)		Maintenance)
1.2	~		1.08	Purchasing a	nd Receiving ontainers and Labeling	3.5			- ref	Re-heating Methods Handling Methods	7.2			Food Contact Surfaces Mechanical Dishwashing	11.0	WAIE	R SUPPLY A	Waste Disposal Water (Quality and Quantity)
2.0	FOOD	STORA	GF	Acceptable C	ontainers and Labeling	4.0	FOOD	DISPLA	Y AND	SERVICE	7.4			Manual Dishwashing	11.2			Sewage Disposal
2.1				Storage of Po	otentially Hazardous Foods	4.1				Display Methods	7.5			Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2	/		Frozen Storage		4.2	1			Advance Preparation	8.0	CLEA	NING AND SA		12.0	LIGHT	ING AND VE	ENTILATION	
2.3	100000	/		Refrigerated 8	Storage (Temperature)	5.0	RECOR	RD KEE		ND RECALLS	8.1			Cleaning and Sanitizing	12.1	1,4,014		Lighting
2.4	./		Park I	Refrigerated S	Storage (Methods)	5.1	~			Record Keeping	8.2		/	Detergents and Chemical Use and	12.2			Ventilation
2.5		200.33		Refrigerated :	Storage (Space)	5.2			E / 10	Recall of Food	9.0	SANIT	ARY FACILIT	Storage	13.0	GENE	RAL	
2.6		/	Dry Storage		6.0	PERSO	PERSONNEL			9.1	07.1111		Washroom(s)	13.1			Licence	
2.7	1	·	19	Storage of Fo	ood for Staff	6.1				Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD	PREPA	EPARATION AND HANDLING		6.2		~	10.00	Employee Health	10.0	FLOO	RS, WALLS A	AND CEILINGS	13.3			Other Infractions/Hazards	
3.1				Thawing Methods 6.3				Personal Hygiene Practices	10.1	Floors (Construction and Maintenance)					Mar. Let			
3.2		130000	The Second	Cooking Meth	nods	N.O	- Not Obse	erved; S	S – Satis	sfactory; U – Unsatisfactory; MI –	Minor Infraction	n; MA – I	Major Infraction	on; CR – Critical Infraction	a della gra		- bet A flat	
Item	No.	MI	1	MA CR	Remarks													Date for Correction
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			reen		ellow Date	- N	01-16	2021	Re-in	spection Yes No								\$10 miles
	ght Yell	w		☐ Dark Y	'ellow Dull	, 1	103		Requ	ireu.	X							
Striped Red Date of Inspection: If Yes, Date:										, Date:	V							-
T. W.	WI	nite – O	office;	Yellow - Ope	rator; Blue - Copy for Po	osting		1,000			ar it was to							01/2019