	ie of Pre		(Rest	O La Bonne Ac	5010	110		FOOD PREMISES Licence #: 03 0		Ca		ss 3 Class 4 Class 5					5
	rator:	mises:	LE	ank	ST, Freder	icta			Category: Routine Water Supply: Private	pection Ne	New Licence Complaint CD Follow-up Inspection						Brunswick	
item	N.O.	S	U			Item No.	N.O.	S	U	Item No.	N.O. S	U		Item No.	N.O.	s	U	
No.	FOOD	11	1			3.3	 	-2.	Holding Methods	7.0	FOOD EQUIPME	NT AN	D UTENSILS	10.2		6		Walls (Construction and Maintenance)
1.1	1000	V	- [Approved :	Source	3.4	 	_	Cooling Methods	7.1	•	F	Food Equipment (Design, Construction, nstallation and Maintenance)	10.3				Ceilings (Constructions and Maintenance)
1.2	-			Purchasing	and Receiving	3.5		•	Re-heating Methods	7.2	-	F	ood Contact Surfaces	11.0	WATER	R SUPP	LY ANI	D WASTE DISPOSAL
1.3		-		Acceptable	Containers and Labeling	3.6			- Handling Methods	7.3	Name -	N	Mechanical Dishwashing	11.1		-		Water (Quality and Quantity)
2.0	FOOD	STORAC	E			4.0	FOOD DIS	SPLA	Y AND SERVICE	7.4		N	Manual Dishwashing	11.2				Sewage Disposal
2.1		-		Storage of Potentially Hazardous Foods		4.1	. ,	_	Display Methods	7.5	-		Eating Utensils and Dishes	11.3				Solid Waste Handling
2.2		-		Frozen Storage		4.2		- Contract	Advance Preparation	8.0	CLEANING AND			12.0	LIGHT	NG ANT) VENT	TILATION
2.3		1		Refrigerated Storage (Temperature)		5.0	RECORD	KEE	PING AND RECALLS	8.1	-	C	Cleaning and Sanitizing	12.1		-		Lighting
2.4		-			ed Storage (Methods)	5.1	-		Record Keeping	8.2			Detergents and Chemical Use and Storage	12.2		-		Ventilation
2.5				Refrigerate	ed Storage (Space)	5.2	-		Recall of Food	9.0	SANITARY FACI	LITIES		13.0	GENER	₹AL		
2.6		_		Dry Storag	е	6.0	PERSON	NEL		9.1	-	_	Vashroom(s)	13.1		-		Licence
2.7	_			Storage of	Food for Staff	6.1		0	Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2	ļ	Name of Street,		Rodent and Insect Control
3.0	FOOD	PREPAR	ATION	AND HAN	DLING	6.2		-	Employee Health	10.0	FLOORS, WALL			13.3		-		Other Infractions/Hazards
3.1	-			Thawing M	ethods	6.3		-	- Personal Hygiene Practices	10.1	4		Floors (Construction and Maintenance) II - Minor Infraction; MA - Major Infract.				-	
3.			-		in unit. Adjusted Co	MUM	tration	d)	chlorine sanitizing	so lut	ion_	rce-	Maintoin 100	Am	<u> </u>		4	evoited,
	nt Yellov			Yellow	NOU 5, 20 Date of Inspecti	ion:	Re-ir Requ	uired	: Lives Lipo									A /
																	\cup	