			Т	+	C D	1		EMISES INSPECTIO		00						. A.
ime d	of Pren				our Gas Bo			Licence #:	01-012	42						Brunswick
perat	or:	lar			as Bar (21			Туре:	Class 3		tass 4	Class 5				C A N A D A
Idres	s:	4	C	outtail	Ridge, Sack	Tuille		Category:	Routine	R	e-inspec	tion New Licence	Other			CANADA
					, i i i i i i i i i i i i i i i i i i i			Water Supply:	Private	TLA	Aunicipal					
n	N.O.	S	U			ltem No.	N.O. S U		Item No.	N.O. S			ltem No.	N.O. S	U	
	FOOD					3.3		Holding Methods	7.0	FOOD EQU	JIPMENT	AND UTENSILS	10.2		-	Walls (Construction and Maintenance)
		1	1	Approved Sou	irce	3.4		Cooling Methods	7.1	1	1	Food Equipment (Design, Construction, Installation and Maintenance)	10.3	1		Ceilings (Constructions and Maintenance)
	1	-		Purchasing ar	nd Receiving	3.5	5	Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATER SUPP		WASTE DISPOSAL
	-	1			ontainers and Labeling	3.6		Handling Methods	7.3	L		Mechanical Dishwashing	11.1	1 1 -	en a competencia de la competencia de l	Water (Quality and Quantity)
	FOOD	STORA	AGE			4.0	FOOD DISPLAY	AND SERVICE	7.4	1		Manual Dishwashing	11.2	L		Sewage Disposal
	a the second	L		Storage of Po	tentially Hazardous Foods	4.1	4	Display Methods	7.5	4		Eating Utensils and Dishes	11.3		-	Solid Waste Handling
		4	-	Frozen Storag		4.2		Advance Preparation	8.0	CLEANING	AND SA		12.0	LIGHTING AN		
		L		Refrigerated S	Storage (Temperature)	5.0	RECORD KEEPI	IG AND RECALLS	8.1		1	Cleaning and Sanitizing	12.1			Lighting
		1	-	Refrigerated S	Storage (Methods)	5.1	4	Record Keeping	8.2	L	-	Detergents and Chemical Use and Storage	12.2	1 1-		Ventilation
	2	1		Refrigerated S	Storage (Space)	5.2		Recall of Food	9.0	SANITARY	FACILIT		13.0	GENERAL	· · · · ·	
		0		Dry Storage		6.0	PERSONNEL	· · · · · · · · · · · · · · · · · · ·	9.1	L	-	Washroom(s)	13.1	1		Licence
	-		10.000	Storage of Fo		6.1		Demonstrating Knowledge	9.2	1	1	Hand Washing Station(s)	13.2	44		Rodent and Insect Control
	FOOD	PREPA	ARATIC	N AND HANDL		6.2		Employee Health	10.0	FLOORS, N	WALLS A	ND CEILINGS	13.3	C		Other Infractions/Hazards
	4			Thawing Meth		6.3		Personal Hygiene Practices Satisfactory; U – Unsatisfactory; N	10.1		- Information	Floors (Construction and Maintenance)				
n No		MI		Cooking Meth	Remarks	N.O	- Not Observed; 5 -	Saustactory; U – Unsaustactory; N	ni – Minor Infractio	n; wA – wajo	r miracuc	n, CR – Chucai miracuon			Dat	e for Correction
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									A CONTRACTOR OF THE OWNER	-			-			
Lig	ht Yelle		Green	Dark Y	ellow Oct. 2	8,2	2019 R	e-inspection Yes	NO							
5				Red			ection: If									
Stri	ped Re	bd			Date	ot insn	ection:	Yes, Date:								

Food Premises Standard Operational Procedures