ne of Pre erator: Iress:	Cr	en	ine do	ne der vieux vieux p st- shedie	oit.	0.+		-	Type: Class 3 Category: Routine Water Supply: Private	C	Class 4 Class 5 Class 4 New Licence				Brunswick c A N A D A
N.O.	S	U			Item No.	N.O.	S	U	lite No	em o.	N.O. S U	Item No.	N.O.	s U	
FOOL)				3.3			-	Holding Methods 7.	0	FOOD EQUIPMENT AND UTENSILS	10.2			Walls (Construction and Maintenance)
			Approved S	ource	3.4		1	-	Cooling Methods 7.	1	Food Equipment (Design, Construction, Installation and Maintenance)	10.3	1.1.1		Ceilings (Constructions and Maintenance)
	/	1720	Purchasing	and Receiving	3.5			257	Re-heating Methods 7.:	2	Food Contact Surfaces	11.0	WATER	SUPPLY AN	ID WASTE DISPOSAL
/		1		Containers and Labeling	3.6	1	10.8		Handling Methods 7.3		Mechanical Dishwashing	11.1			Water (Quality and Quantity)
FOOL	STOR	AGE	· · · · · · · · · · · · · · · · · · ·		4.0	FOOD	DISPLA	AY ANI	D SERVICE 7.4		Manual Dishwashing	11.2		~	Sewage Disposal
	Storage of Potentially H			Potentially Hazardous Foods	4.1	1	T		Display Methods 7.1	.5	Eating Utensils and Dishes	11.3			Solid Waste Handling
	1 45 2	/	Frozen Stor	age	4.2	a series and	Section .	10.00	Advance Preparation 8.	.0	CLEANING AND SANITIZING	12.0	LIGHTIN	G AND VEN	ITILATION
			Refrigerated	d Storage (Temperature)	5.0	RECO	RD KEE	PING	AND RECALLS 8.	.1	Cleaning and Sanitizing	12.1	16.7374	Strange Charling	Lighting
	1		Refrigerated	d Storage (Methods)	5.1			1. 1	Record Keeping 8.	.2	Detergents and Chemical Use and	12.2			Ventilation
	1	-	Refrigerated	d Storage (Space)	5.2		1		Recall of Food 9.	0	SANITARY FACILITIES	13.0	GENERA		
		1	Dry Storage		6.0	PERS	ONNEL		9.		Washroom(s)	13.1	GENERA	<u>.</u>	Licence
		/		, Food for Staff	6.1	TERO			Demonstrating Knowledge 9.		Hand Washing Station(s)	13.2			Rodent and Insect Control
FOOI	PREP	ARATI	ON AND HANI		6.2	,				0.0	FLOORS, WALLS AND CEILINGS	13.3		N	Other Infractions/Hazards
			Thawing Me		6.3		1			0.1	Floors (Construction and Maintenance)			N	
a sugarda	1		Cooking Me		N.O	Not Obs	erved; S	S - Sat		action	n; MA – Major Infraction; CR – Critical Infraction		a and a second	an the factor	and the second
No.	M		MA CR	Remarks										D	ate for Correction
3.3	X			Ned mor	K I	larn	ish		n bare wood					1	vext insp.
						<i>L.</i>						8	A		
					3 1										
Light Yel Striped F	low	Green	n 🗌 Dark		of Inspe	201 ^e ction:	î	Req	nspection Yes No uired: Yes No						

Food Premises Standard Operational Procedures