Nan Ope	ne of Pre	mises:	George Dianaid 9 Route 1980 Norshar				Licence #:	- 0083 . ne □ Re-in	spection	УN ГО Гуре: [Ne	Class 3	☐ Class 4 ☐ Class 5 ☐ Complaint ☐ CD Fo		Inspectio	on	New Nouveau
Add	ress:	84	9 Route (48 Washwa	aac !	Villag	2	Water Supply: Pr	rivate 🗆 🕅	onicipal							Brunswick
Item	N.O.	s u		Ham	1 110			Item					léann l			
No.				No.	N.O.	s U		No.	N.O.	S	U		Item No.	N.G.	SU	
1.0	FOOD			3.3	-		Holding Methods	7.0	FOOD	EQUIPME	NT AND UTEN	SILS	10.2		-	Walls (Construction and Maintenance)
1.1	-	0	Approved Source	3.4	1		Cooling Methods	7.1		-	Food Equality Installation	uipment (Design, Construction, on and Maintenance)	10.3		-	Ceilings (Constructions and Maintenance)
1.2	-		Purchasing and Receiving	3.5	10		Re-heating Methods	7.2	Car	1	Food Cor	ntact Surfaces	11.0	WATER	SUPPLY	AND WASTE DISPOSAL
2.0	FOOD	TORAGE	Acceptable Containers and Labeling	3.6			Handling Methods	7.3	10			cal Dishwashing	11.1)	Water (Quality and Quantity)
2.1	1000	C	Storage of Potentially Hazardous Foods	4.0	FOOD	DISPLAY AN	AND RESERVED TO SERVED TO	7.4	_			Dishwashing	11.2		-	Sewage Disposal
2.2			Frozen Storage	4.1			Display Methods	7.5	<u> </u>	1		ensils and Dishes	11.3		C	Solid Waste Handling
2.3			Refrigerated Storage (Temperature)	5.0	DECOR	D KEEDING	Advance Preparation AND RECALLS	8.0	CLEAN	ING AND	SANITIZING		12.0	LIGHTII	NG AND VI	ENTILATION
					RECOR	DREEPING	AND RECALLS	8.1		9		and Sanitizing	12.1		_	Lighting
2.4	<u></u>		Refrigerated Storage (Methods) Refrigerated Storage (Space)	5.1	-		Record Keeping	8.2			Storage	ts and Chemical Use and	12.2		_	Ventilation
2.6	(Dry Storage	6.0	PERSO	ATAILL	Recall of Food	9.0	SANITA	ARY FACI			13.0	GENER	AL	
2.7			Storage of Food for Staff	6.1	PERSU	MMEL	I Barrandadian Karalah	9.1			Washroo	1,	13.1		_	Licence
3.0	FOOD P	REPARATION	ON AND HANDLING	6.2	1		Demonstrating Knowledge Employee Health	9.2	FI 000	0 15(4) 1.6		shing Station(s)	13.2		7	Rodent and Insect Control
3.1	i		Thawing Methods	6.3	1		Personal Hygiene Practices	10.0	FLOOR	S, WALLS	AND CEILING	onstruction and Maintenance)	13.3			Other Infractions/Hazards
3.2	_		Cooking Methods	0.0					onull III	nantinfant		onstruction and Maintenance) r Infraction; MA – Major Infract		0 111 11		
				ــــــــــــــــــــــــــــــــــــــ			N.O. – NOT OBSERVED	a, 3 – Salisiacii	ury, o – or	11541151401	ory, wii – wiirio	i iliracuon; WA – Major Infraci	ion; CR -	Critical I	ntraction	
Marin	h1 -	801 80	IA CR													
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