Nam	e of Pre	micas	. 1	Frede	ericton Reside	ential) Your	th Sonu	1000 PREMISES	insti 5 2.°	EC110	NF	UKI	vi Class 3				
Оре	ator: ess:		4	9 S	anders St, f	Tued	enc	tan	Licence #: 03 - 01 Category: Routine Water Supply: Private	Re-ins	spection unicipal	ype:	New L	class 3	ollow-up	Inspection	on	Brunswick
em lo.	N.O.	S	U			Item	N.O.	s u		Item No.	N.O.	s	U		Item No.	N.O.	s u	
.0	FOOD	1				3.3	-	Lancing Lancing	Holding Methods	7.0	FOODE	QUIPN	KENT A	AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.1			Approved Source		3.4	-		Cooling Methods	7.1		-		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		_	Ceilings (Constructions and Maintenance)	
.2		Purcha		Purchasi	ng and Receiving	3.5	-		Re-heating Methods	7.2		-		Food Contact Surfaces	11.0	WATE	SUPPLY A	ND WASTE DISPOSAL
.3	3			Acceptable Containers and Labeling					Handling Methods	7.3		-		Mechanical Dishwashing	11.1		4	Water (Quality and Quantity)
2.0	.0 FOOD STORA			RAGE			FOOD	DISPLAY A	ND SERVICE	7.4		_		Manual Dishwashing	11.2		_	Sewage Disposal
2.1		Storage of Poter		Storage of	of Potentially Hazardous Foods	4.1	_		Display Methods	7.5		-		Eating Utensils and Dishes	11.3		_	Solid Waste Handling
.2		-	Frozen Storage			4.2	400		Advance Preparation	8.0	CLEANI	LEANING AND SANITIZING		12.0	LIGHT	NG AND VE	NTILATION	
.3		_		Refrigerated Storage (Temperature)			5.0 RECORD KEEPING AND RECALLS			8.1		-		Cleaning and Sanitizing	12.1		_	Lighting
.4				Refrigera	ated Storage (Methods)	5.1	_		Record Keeping	8.2		-		Detergents and Chemical Use and Storage	12.2		_	Ventilation
.5				Refrigerated Storage (Space)		5.2	-		Recall of Food	9.0	SANITA	ANITARY FACILITIES		13.0	GENER	RAL		
.6				Dry Storage		6.0	William Wilder of the Wilder State of the Control o		9.1		-		Washroom(s)	13.1		-	Licence	
.7			Storage of Food for Staff		6.1		-	Demonstrating Knowledge	9.2		-		Hand Washing Station(s)	13.2		-	Rodent and Insect Control	
.0	1		RATIO	RATION AND HANDLING				_	Employee Health	10.0	FLOORS	S, WAL	LS AN	ID CEILINGS	13.3		<u></u>	Other Infractions/Hazards
.1	-			Thawing		6.3		Name of the last	Personal Hygiene Practices	10.1		•		Floors (Construction and Maintenance)				
.2	harm			Cooking I	Methods	1			N.O. – Not Observed; S – S	Satisfacto	ry; U – Un	satisfa	ctory;	MI – Minor Infraction; MA – Major Infract	ion; CR -	- Critical	Infraction	
Mana	bi -	4.01	1 200	1 00	T						500 KIN 100 TO 1	90.072.90	LOCAL DE					
Item No. MI			MA	A CR			Remarks										Date for Correction	
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Received by:

No

Yes

Re-inspection Required:

If Yes, Date:

Sept 27, 2019

Date of Inspection:

Red

Dark Yellow

Green
Light Yellow

Striped Red