Name	of Pren	nises:	A less	NL	(' E	nTerprises	Ctd				Licence #:	01-008	53_							Brunswick
0	ton	NLC Enterprises Itd								Tumor		Class 4			Class 5				<b>brunswick</b>	
Opera			10		1				7	10	Type:	Class 3	200			. 20 Lance L				CANADA
Addre	ss:							inity Drive			Category:	Routine	Re-inspection New Licence			Other				
		50	9		M	oncton, NB	dr. 1. 2	N. Da		30	Water Supply:	Private		Mun	nicipal					
Item	N.O.	S	U				Item	N.O.	S	U		Item	N.O.	S	U		Item	N.O.	S	U   Section 1
No.							No.	11.0.				No.				AND WEEKING	No.			Mully (Operation and Maintenance)
1.0	FOOD	Г		-		The East Control of the Control of t	3.3		-	Н	olding Methods	7.0	FOOD	EQUIP	MENI	AND UTENSILS	10.2	A-11		Walls (Construction and Maintenance)  Ceilings (Constructions and
1.1	1000		and the same	Appro	ved Sou	rce	3.4			C	ooling Methods	7.1	1 100	1 79	-	Food Equipment (Design, Construction, Installation and Maintenance)	10.3	/		Maintenance)
1.2		1	Purchasing and Receiving		3.5	The second	Re-heating Methods		e-heating Methods	7.2				Food Contact Surfaces	11.0	WATER	SUPPL	Y AND WASTE DISPOSAL		
1.3	/	1		Accep	table Co	entainers and Labeling	3.6			Н	andling Methods	7.3			10	Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0	FOOD	STORA	GE				4.0	FOOD	DISPLA	Y AND SI	ERVICE	7.4		100	1	Manual Dishwashing	11.2	/		Sewage Disposal
2.1	187	177	Storage of Potentially Hazardous Foods		4.1				isplay Methods	7.5	/			Eating Utensils and Dishes	11.3			Solid Waste Handling		
2.2	W. W.	Frozen Storage			4.2				dvance Preparation	8.0	CLEANING AND SANITIZING			12.0	LIGHTI	NG AND	VENTILATION			
2.3		~		Refrig	erated S	torage (Temperature)	5.0	RECO	RD KEE	PING ANI	DRECALLS	8.1	7 - 1	1		Cleaning and Sanitizing	12.1	-		Lighting
2.4		-	-	Refrig	erated S	torage (Methods)	5.1			R	ecord Keeping	8.2		L	-	Detergents and Chemical Use and Storage	12.2	/		Ventilation
2.5			Jak	Refrig	erated S	ted Storage (Space)		/		R	ecall of Food	9.0	SANIT	ARY FA	ACILITI	IES	13.0	GENER	AL	
2.6	Seather.	100 30	4	Dry St		TWATTOWN IS NOT	6.0	PERS	ONNEL		- Andrews	9.1	1000	5. 1		Washroom(s)	13.1	100		Licence
2.7	100					od for Staff	6.1	19 19	17.00		emonstrating Knowledge	9.2	-	1		Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD PREPARAT		RATIC	ATION AND HANDLING			6.2				mployee Health	10.0	FLOO	RS, WA	LLS A	ND CEILINGS	13.3			Other Infractions/Hazards
3.1			Thawing Methods 6.3 Personal Hygiene Practices 10.1 Floors (Construction and Maintenance)  Cooking Methods N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction																	
3.2		1		Cooking Methods  MA CR Remarks			N.O. –	Not Observed;		S – Satisfa	ctory; U – Unsatisfactory; I	II – Minor Infractio	n; MA – I	Major In	Infraction	n; CR – Critical Infraction				D.A. S. C
Item N	10.	MI		AA	CR	Remarks														Date for Correction
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Striped Red Date of Inspection: If Yes, Date:																				
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FOOD PREMISES INSPECTION FORM