FOOD PREMISES INSPECTION FORM														
Name	of Premises:	Peter	Murray An	ionzi (anton	Licence #:	02-024	17	Tumou -	3 Class 2	_			ř.
	, A 1	<u> </u>	, / WICKY /II				=		Type:					//
Operat		Mass	ZDZZ C	at 1	-1 o		Routine Re-i			w Licence	Follow-up	Inspection	R	New Nouveau TUNSWICK
Addres	ss:/ <u> </u>	COCI	$\frac{1}{1000}$, $\frac{1}{1000}$	MF X		Water Supply:	☐ Private ☑	Municipal						I UIIS WICK
· HAS SAME TO SEE HE					December of the services of th			POWER THE PROPERTY OF STREET				er un kartico kakkin osto triedo variatorio de	of Specific and activity in the contract of the	elaku tarang merupakan kalangan merupakan pertambah salah pertambah pertambah pertambah kalangan ber
ion No	40.1 a t			Tien Tien	en la lu		i Man	N.C.	1 80 0	La Espainia de la maria de la compansión d		40, 8	it was	
1.0	FOOD			3.3		Holding Methods	7.0	FOOI	O EQUIPMEN	IT AND UTENSILS	10.2		Wa	lls (Construction and Maintenance)
1.1	1	Approved	Source	3.4	1	Cooling Methods	7.1	3 4	1	Food Equipment (Design, Construction, Installation and Maintenance)	10.3	<u></u>		lings (Constructions and intenance)
1.2	<u> </u>	Purchasing	Purchasing and Receiving			Re-heating Methods	7,2			Food Contact Surfaces	11.0	WATER SUP		ASTE DISPOSAL
1.3		Acceptable	Acceptable Containers and Labeling			Handling Methods	7.3			Mechanical Dishwashing	11.1	レ	Wa	ter (Quality and Quantity)
	FOOD STORAGE			The second second	OOD DISPLAY A	<u> </u>	7.4		1/	Manual Dishwashing	11.2	V		vage Disposal
2.1			f Potentially Hazardous Foods	4.1		Display Methods	7.5		<u> </u>	Eating Utensils and Dishes	11.3			id Waste Handling
2.2 2.3		Frozen Sto		4.2 5.0 F	ECORD KEEPING	Advance Preparation	8.0		NING AND S	The Bart of Britain Carlot and the State of the Carlot and the State of the Carlot and the State of the State	12.0	LIGHTING AN	C. 2000 C. H. 14570 T. 16 16 C. H. 16 14 14 14 14 14 14 14 14 14 14 14 14 14	Sea William Market Company Committee of the Sea of the
-			ed Storage (Temperature)		ECURU REEPING	AND RECALLS	8.1	30 J		Cleaning and Sanitizing Detergents and Chemical Use and	12.1	V	Ligi	hting
2.4	~	Refrigerate	ed Storage (Methods)	5.1	U	Record Keeping	8.2			Storage	12.2		Ver	ntilation
2.5	V	Refrigerate	ed Storage (Space)	5.2	V	Recall of Food	9.0	SANI	TARY FACIL	MES	13.0	GENERAL	Acres Crepa	
2.6		Dry Storag		6.0 P	ERSONNEL		9.1	10	レ	Washroom(s)	13.1		Lice	ence
2.7		,	f Food for Staff	6.1	<u> </u>	Demonstrating Knowledg				Hand Washing Station(s)	13.2	سا ا	Roo	dent and Insect Control
	FOOD PREPARA		<u> 18 augusta 18 august</u>	6.2	<u> </u>	Employee Health	10.6		ORS, WALLS	AND CEILINGS	13.3		Oth	er Infractions/Hazards
3.1		Thawing N		6.3		Personal Hygiene Practi		انست		Floors (Construction and Maintenance)	A STAN		<u> </u>	
3.2		Cooking M	netnods	<u> </u>		N.O. – Not	Observed; S - Satisfac	tory; U –	Unsatisfacto	ry; Ml – Minor Infraction; MA – Major Infra	ction; CR	- Critical Infrac	tion 	
							7 1	, , ,						
2.4	レ		Store raw	toxis	(eggs)	melow 1	ready-to-ca	f fo	of bo	prevent cruss co	war	nination	$\frac{1}{2}$	an 24, 2017
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	Green			_	Re-inspectio	n	1							
			120 17 C	1017	Required:	n ∐Yes LaNo	{							•
Light		Dark Yellow			{		į							
Strip	ed Red	Red	Date of inspect	tion:	If Yes, Date:		•							