## FOOD PREMISES INSPECTION FORM

Name of Pro	mises:	Miran	nichi Subray-	Rocas	v:16		Licence #: 07-00	777	Туре:					Þ
Operator:	Premises: Miramichi Subway-Rogasville  Miramichi Subway  Ul 07 rue Principale  Rosensville, MB						Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection						n	D New S Nouveau
Address:	111	07 140	Principale	,			Water Supply: Private	□Мι	inicipal					DIUIISWICK
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1 1 1		1	State of the state	10 1 <sup>31</sup>	17	H	laiding Methods	7.9	FOOD EQUIPMENT	AND UTENSOS	40,2	T	<u>ارت</u>	Walls (Construction and Maintenance)
ED FOOD	100,000			34				7.1		Food Equipment (Design, Construction,	103		<u></u>	Ceilings (Constructions and
			Approved Source				Cooling Methods			Installation and Maintenance)	1110	SALE ROPESSO	SILEGOLV N	Maintenanca) ID-MASTE DISPOSAL
312	1		and Receiving	ಟಿಕ್	1/		te-heating Methods	72 7.6		Feed Contact Surfaces  Mechanical Dishwashing		92/4.112.33		Water (Quality and Quantity)
			Containers and Labeling	4.0	OD DISPLA		landling Methods	7.4		Manual Dishwashing	312			Sewage Disposal
	SIDA	The state of the s	Datastislių kierosilaus Ecosio	41			ERVICE Display Methods	7.5		Eating Utensils and Dishes	1913			Solid Waste Handling
248	V		Storage of Potentially Hazardous Foods Frozen Storage		<del></del> /		dvance Preparation	8.0	CLEANING AND SA	. <del> </del>		LICHTM	G AND VEN	METOL.
	V		Refrigerated Storage (Temperature)		5.5 RECORD KEEPING A			8.1		Cleaning and Sanitizing	121		7	Lighting
	17			\$2000 SEV		1		8.2	1/	Detergents and Chemical Use and	122		/	Ventilation
	V	Refrigerate	d Storage (Methods)	451			tecord Keeping			Storage	1000	1		
25.8		Refrigerate	Refrigerated Storage (Space)		<b>/</b>		lecall of Food	9.0	SANITARY FACILI	* * * * * * * * * * * * * * * * * * * *	13.0	GENER		Licence
	]	Dry Storage	//////////////////////////////////////		RSONNEL	the state of the state of the state of		9.1		Washroom(s)	#13.1 #3.2	1		Rodent and Insect Control
327			Food for Staff				emonstrating Knewledge	9.2		Hand Weshing Station(s)	43.3		<del>-/- </del>	Other Infractions/Hazards
	ASPA	and the second second second second second second		025		$\overline{}$	mployee Health		nioors, walts i		N 200			Onjej ijiligatoriej tazatea
2.2	1/	/ Thavring Methods Cooking Methods		681		P	ersonal Hygiene Practices	10.1		Floors (Construction and Maintenance) y; Mi - Minor Infraction; MA - Major Infrac	Affice: CO	Critical	neraction	<u></u>
2.3	V		Temperature of Togging temp and indical	f fridg enting e du	s Mo Of- ex on	t L	osued 2 × perday of in inche they w i sheets	ork	proper!	dates missins o	n reg	not.		Immediat
				nol	e`. ,	Mal	Ke sme to Sub,	mit	- water t	er recults to on	w,			
	1													
Light Yello	Gre			Re-inspection Yes No								:		
=					in: If Yes, Date: Received by:					-	Inspecto	or Signature:		
Striped Re	ď [	Red	Date At Inspect	on:	it Yes, Da	ne:		$\sim$	Werelagn n	у-	V		1100000	