			1/2.						OOD PREMIS			IN FOR	IVI		15 W	別劃江山	
Nar	ne of Pre	mises;	1) 2	2 Laterin	9			_ Lice	nce #: 03 - () 1533	,	Гуре:	Class 3 Class 4 Class 5		E(
Ope	erator:									☐ Re-ins		New			Inchacti	nn.	- Novy
Add	lress:	37	Bri	Sutine Re-inspection New Licence Complaint CD Follow-up Inspection Water Supply: Private Municipal											311	Brunswick	
Name of Premises: Operator: Address: Address: Name of Premises: Operator: Address: Oromocto NB. Item N.O. S U Item N.O. S U																	DI GIIS WICK
House				010000111	10.												
No.	N.O.	S U			item No.	N.O.	s U			Item No.	N.O.	s u		itom No.	N.O.	s u	
1.0	.0 FOOD			3.3		V	Holding Me	ethods	7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2	i		Walls (Construction and Maintenance)	
1.1		-1/	Approve	d Source	3,4			Cooling Me	ethods	7.1		1	Food Equipment (Design, Construction,				Ceilings (Constructions and
1.2		V,	Purchasi	ng and Receiving	3.5	V	-						Installation and Maintenance)	10.3		V	Maintenance)
1.3		V		ole Containers and Labeling	3.6	-		Re-heating Handling N		7.2		1	Food Contact Surfaces	11.0	WATER	SUPPLY AN	D WASTE DISPOSAL
2.0	FOOD S	FOOD STORAGE			4.0	FOOD	DISPLAY AN		rietrious	7.3		1	Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.1			Storage of	of Potentially Hazardous Foods	4.1	1		Display Me	athode	7.5		1	Manual Dishwashing Eating Utensils and Dishes	11.2		V	Sewage Disposal
2.2		1/-	Frozen S		4.2		1	Advance P		8.0	CLEAN	ING AND SA		11.3	LICUT	NC AND MEN	Solid Waste Handling
2.3		Refrigerated Storage (Temperature)		ted Storage (Temperature)	5.0					8.1	OLLAN	CLEANING AND SANITIZING Cleaning and Sanitizing		12.0	LIGHTI	NG AND VEN	
2.4		. /	Refrinera	ted Storage (Methods)	5.1		1./			estate			Detergents and Chemical Use and				Lighting
		V				/		Record Ke	eping	8.2			Storage	12.2			Ventilation
2.5		Refrigerated Storage (Space)		5.2			Recall of F	ood	9.0	SANITARY FACILITIES		IES E E	13.0	GENER	AL.		
2.6	1	Dry Storage Storage of Food for Staff		6.0					9.1		Washroom(s)		13.1		V	Licence	
3.0	FOOD B	REPARATIO			6.1		V		ting Knowledge	9.2		V	Hand Washing Station(s)	13.2		V	Rodent and Insect Control
3.1	1000	KEPARATIC	Thawing I		6.2	-	V	Employee I		10.0	FLOOR	S, WALLS A	ND CEILINGS	13.3			Other Infractions/Hazards
3.2	1		Cooking N		6.3			Personal H	ygiene Practices	10.1		V	Floors (Construction and Maintenance)	(1) (i) (i)			
0.2	V		Cooking	vietrious					N.O. – Not Observed;	S – Satisfactor	ry; U – Ur	satisfactory	r; MI – Minor Infraction; MA – Major Infrac	tion; CR -	- Critical	Infraction	
Item	No.	MI M	A CR														
										Remarks							Date for Correction
				No reguir	VO V	20	nte	11-	time of	ins-	000	-11-	\				
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7				2020 - Mar		Re-inspection Yes Who											
Ligh	t Yellow	Dar	Yellow	. 2	Rec	quired:	res	TANO									
Strip	ed Red	Red			If Yes, Date:												
				Date of Inspection			,										