pera ddre		TC 30	57 Canada 10 Uvguhat moncton 1	SO	ati	ian	Category:	Class 3 Routine Private		Class Re-in Munio	spect	Class 5	Other				Brunswick c A N A D A
m).	N.O.	s u		Item No.	N.O.	S U		Item No.	N.O.	S	U		Item No.	N.O.	S	U	
)	FOOD			3.3		V	Holding Methods	7.0	FOODE	EQUIPM	ENTA	AND UTENSILS	10.2		V	/	Walls (Construction and Maintenand
1		1	Approved Source	3.4		V	Cooling Methods	7.1	1.1.1.1	L	-	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		L	/	Ceilings (Constructions and Maintenance)
	V	1	Purchasing and Receiving	3.5	C		Re-heating Methods	7.2		V	,	Food Contact Surfaces	11.0	WATER	SUPP	LY AN	D WASTE DISPOSAL
		0	Acceptable Containers and Labeling	3.6		V	Handling Methods	7.3		N		Mechanical Dishwashing	11.1		V		Water (Quality and Quantity)
	FOOD	STORAGE		4.0	FOOD	DISPLAY A	ND SERVICE	7.4	V		/	Manual Dishwashing	11.2		V		Sewage Disposal
		U.	Storage of Potentially Hazardous Foods	4.1		Y	Display Methods	7.5		V		Eating Utensils and Dishes	11.3		V		Solid Waste Handling
	1	4	Frozen Storage	4.2	-	4	Advance Preparation	8.0	CLEAN	ING AN	DSAN		12.0	LIGHTI	NG AN	D VEN	TILATION
	-10 million - 1	4	Refrigerated Storage (Temperature)	5.0	RECO	RD KEEPIN	AND RECALLS	8.1		U		Cleaning and Sanitizing	12.1	R. Carl	V	/	Lighting
	r de la	V	Refrigerated Storage (Methods)	5.1	-		Record Keeping	8.2		4		Detergents and Chemical Use and Storage	12.2		V		Ventilation
	1	4	Refrigerated Storage (Space)	5.2	-		Recall of Food	9.0	SANITA	ARY FA	CILITIE	ES	13.0	GENER	AL	1	
		N	Dry Storage	6.0	PERSO	ONNEL		9.1		5	,	Washroom(s)	13.1		L	1	Licence
			Storage of Food for Staff	6.1			Demonstrating Knowledge	9.2		U		Hand Washing Station(s)	13.2		X	180	Rodent and Insect Control
							0 0		228								
1 N		Y	TION AND HANDLING Thawing Methods Cooking Methods MA CR Remarks	6.2 6.3 <i>N.O.</i> –	Not Obse	erved; S – S	Employee Health Personal Hygiene Practices atisfactory; U – Unsatisfactory; MI – I	10.0 10.1		0		ID CEILINGS Floors (Construction and Maintenance) n; CR – Critical Infraction	13.3			D	Other Infractions/Hazards
		Y	Thawing Methods Cooking Methods	6.3	Not Obse	erved; S – S	Employee Health Personal Hygiene Practices	10.0 10.1		0		Floors (Construction and Maintenance)	13.3				
N		Y	Thawing Methods Cooking Methods	6.3	Not Obse	erved; S – S	Employee Health Personal Hygiene Practices	10.0 10.1		0		Floors (Construction and Maintenance)	13.3				
		Y	Thawing Methods Cooking Methods	6.3	Not Obse	erved; S – S	Employee Health Personal Hygiene Practices	10.0 10.1		0		Floors (Construction and Maintenance)	13.3				
2 N		Y	Thawing Methods Cooking Methods	6.3	Not Obse	erved; S – S	Employee Health Personal Hygiene Practices	10.0 10.1		0		Floors (Construction and Maintenance)	13.3				