	e of Pren ator:	nises: B	Bara	ECTION FORM Kat Alrican + African wood Drive	_(	uis	ine		Licence #: Type: Additional Info: Category: Water Supply:		И outine		ass 3 E	Catering	Class 5 Other			Brunswick c A N A D A
Item No.	N.O.	S U			Item No.	N.O.	S	U		Item No.	N.O.	S	U		Item No.	N.O.	S U	
1.0	FOOD				3.3	180 85		Holdi	ng Methods	7.0	FOOD	EQUIP	MENT	AND UTENSILS	10.2			Walls (Construction and Maintenance)
1.1			Approved	Source	3.4			Cooli	ng Methods	7.1	1994	1.35		Food Equipment (Design, Construction, Installation and Maintenance)	10.3	1		Ceilings (Constructions and Maintenance)
1.2	1.	Purchasing and Receiving		3.5			Re-he	eating Methods	7.2				Food Contact Surfaces	11.0	WATE	R SUPPLY A	ND WASTE DISPOSAL	
1.3	1000			e Containers and Labeling	3.6				ing Methods	7.3			1	Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0	FOOD	DD STORAGE 4.0 FOOD DISPLAY AND		AY AND SERV	ICE	7.4	1	199	1	Manual Dishwashing	11.2		1 6 7 1	Sewage Disposal				
2.1	122	1.66	Storage of	Potentially Hazardous Foods	4.1	1200		Displa	ay Methods	7.5	123.275.2	14.31		Eating Utensils and Dishes	11.3	10-22	12 3 20	Solid Waste Handling
2.2	1	Refrigerated Storage (Temperature) 5.0 RECORD KEEPING AND		4.2		1.2	Adva	Advance Preparation		CLEANI	ING AN	ND SANITIZI	NITIZING	12.0	LIGHTIN	ING AND VE	INTILATION	
2.3				5.0	RECORD KEEPING A			AND RECALLS	8.1			Clea	Cleaning and Sanitizing	12.1			Lighting	
2.4				Reco	rd Keeping	8.2		Sal		Detergents and Chemical Use and Storage	12.2		6. 3	Ventilation				
2.5	1		Refrigerated Storage (Space)		5.2	12/201	198	Reca	l of Food	9.0	SANIT	ARY F	ACILIT	ES	13.0	GENE	RAL	1
2.6	1		Dry Storag	je	6.0	PERS	ONNEL		的复数 人名德利 医气动管 机石油	9.1	Passa	13.6		Washroom(s)	13.1		1.25	Licence
2.7	1989		Storage of	f Food for Staff	6.1			Demo	onstrating Knowledge	9.2	D	/	1.1	Hand Washing Station(s)	13.2	the State	1.1.1	Rodent and Insect Control
3.0	FOOD	PREPARA	TION AND HAI	NDLING	6.2			Empl	oyee Health	10.0	FLOOP	RS, WA	LLS A	ND CEILINGS	13.3		- N. 17.	Other Infractions/Hazards
3.1	36.42	84.5 P 8	Thawing M	Nethods	6.3				nal Hygiene Practices	10.1	4-19		1.2.1	Floors (Construction and Maintenance)				
3.2	125 1.		Cooking N	and a second	N.O	Not Obs	erved;	S – Satisfacto	ry; U – Unsatisfactory; MI – M	Ainor Infractio	n; MA – Majo	lajor In	Infractio	on; CR – Critical Infraction	24.19	2 1945		
Item I				Remarks		9.2		Correc	ted									Date for Correction
S	ght Yello riped Re	d	Dar	k Yellow June Blue – Copy for Posting	of Insp	ection:		Re-inspect Required: If Yes, Dat	LYes No					A M				