FOOD DDENIES INSDECTION FOOM

						FOOD PREMISES	_		N FUR	AI					
					Licence #:								$ar{\mathcal{D}}$		
Name of Premises:												- Now - Nouveau			
Operator:	24 Taylor Ave 810				Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection								Brunswick		
Address:		24 (anh	- Av 81	U		Water Supply: Private	e 🗔 📈	inicipal				è		DI CITIS VI ICIN	
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	9 1 0				40. 6 6		100				10				
1.0 FOOL	•			3.3		Holding Methods	7.0	FOOD	QUIPMENT	AND UTENSILS	10.2		-	Walls (Construction and Maintenance) Ceilings (Constructions and	
1.1		Approved Source		3.4	"	Cooling Methods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10,3			Maintenance)	
100 G24			in a	3.5		Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATER S	SUPPLY A	ND WASTE DISPOSAL	
1.2		Purchasing and Receive Acceptable Containers		3.6		Handling Methods	73			Mechanical Dishwashing	11.1			Water (Quality and Quantity)	
1.3 FOOI	STORAGE	Acceptable Containers	and Labeling		FOOD DISPLAY AN		7.4			Manual Dishwashing	11.2			Sewage Disposal	
21		Storage of Potentially H	lazardous Foods	4.1		Display Methods	7.5			Eating Utensils and Dishes	11.3		\angle	Solid Waste Handling	
2.2		Frozen Storage		4.2		Advance Preparation	8.0	CLEAN	ING AND SA	The state of the s	12.0	LIGHTIN	G AND VE	NTILATION	
2,3	-	Refrigerated Storage (T	emperature)	5.0	RECORD KEEPING	AND RECALLS	8.1			Cleaning and Sanitizing	12.1	ļ		Lighting	
2.4		Refrigerated Storage (N	Methods)	5.1		Record Keeping	8.2	å		Detergents and Chemical Use and Storage	12.2			Ventilation	
7.600				2147141		Recall of Food	9.0	SANITA	RY FACILIT		13.0	GENERA	Œ.		
2.5		Refrigerated Storage (S	space)	5.2 6.0	PERSONNEL	Recall of 1 000	9.1			Washroom(s)	13.1			Licence	
2.6		Dry Storage Storage of Food for Sta	off .	6.1	I Z	Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2			Rodent and Insect Control	
	D PREPARATIO	N AND HANDLING		6.2		Employee Health	10.0	FLOOR	S, WALLS A	ND CEILINGS	13.3			Other Infractions/Hazards	
3.1	J / H	Thawing Methods		6.3		Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)	3.00	<u> </u>			
3.2		Cooking Methods				N.O Not Observed; S	– Satisfacto	ory; U – U	nsatisfactor	y; MI – Minor Infraction; MA – Major Infrac	ction; CR	- Critical In	fraction		
288.80															
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4.5	- 		e acc 12) yen	army carries	one monitored &	, - C- , -			1				1	
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	Green	, .	1.6		Re-inspection	n □Yes ☑No									
Light Ye	llow 🔲 D	ark Yellow	v 16 204		Required:									j-	
	Red R		Date of Inspect	ion:	If Yes, Date:									<u> </u>	