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| Name of Premises: R&P Gracery | | | | | Licence #: | <u> </u> | 02-02528 | | | | | | | New Nouveau | | |
| Operator: | | | Туре: | Cla | ass 3 | Class 4 | | Class 5 | | | | DIUIISWICK | | | | |
| Address: 944 Rte 771 Washpad | | Category: | Ro | outine | Re-inspec | tion | New Licence | Other | | | C A N A D A | | | | | |
| | | | | · | · | | Water Supp | oly: 🔀 Pri | ivate | Municipal | | | | | | |
| Itum No. | vo. | s u | | | ftem N.C. | s v | | | Item | NO. S U | | | Rem No | NO. | s lu | 70.00 |
| | FOOD | | 4 | | 3.3 | | Holding Methods | | 7.0 | FOOD EQUIPMENT | AND UTE | NSILS | 10.2 | | | Walls (Construction and Maintenance) |
| 1.1 | | | Approved So | ource | 3.4 | | Cooling Methods | | 7.1 | | | quipment (Design, Construction and Maintenance) | tion, 10.3 | | N. | Ceilings (Constructions and Maintenance) |
| 1.2 | | | Purchasing a | and Receiving | 3.5 | | Re-heating Methods | | 7.2 | | Food C | ontact Surfaces | 11.0 | WATE | RŞUPPLY | AND WASTE DISPOSAL |
| 1.3 | | ** | Acceptable C | Containers and Labeling | 3.6 | | Handling Methods | | 7.3 | | | nical Dishwashing | | <u> </u> | \ <u>\</u> | Water (Quality and Quantity) |
| | FOOD S | TORAGE | Ter | -4 | | DISPLAY AND | | | 7.4 | | | Dishwashing | 11.2 | | - | Sewage Disposal |
| 2.1 | | | | otentially Hazardous Foods | 4.1 | - | Display Methods | | 7.5 | over the co | | Utensils and Dishes | 11.3 | ***** | INC AND I | Solid Waste Handling /ENTILATION |
| 2.2 2.3 | | | Frozen Stora | Storage (Temperature) | | ORD KEEPING A | Advance Preparation | | 8.0 | CLEANING AND SA | 1000 | ng and Sanitizing | 12.0 | ribis: | T UNA OM | Lighting |
| | | -2 | | | | 1 | | | | | | ents and Chemical Use and | | | ++` | |
| 2.4 | | | <u> </u> | Storage (Methods) | 5.1 | | Record Keeping | | 8.2 | | Storage | | 12.2 | | | Ventilation |
| 2.5 | | | | Storage (Space) | 5.2 | | Recall of Food | | 9.0 | SANITARY FACILITI | | | 13.0 | GENE | RAL | |
| 2.6 | | | Dry Storage | 46.06.6 | 789 | ORNEL. | | | 9.1 | | Washro | | 13.1 | | ++- | Licence Rodent and Insect Control |
| 2.7 | -000 | e de la compansión de l | Storage of Fo | | 6.1 | · | Demonstrating Knowledg | ge | 9.2 | | - | Vashing Station(s) | 13.2 | 1 | + | Other Infractions/Hazards |
| | -000 1 | REPARAL | Thawing Met | | 6.2 | -{ | Employee Health Personal Hygiene Practic | | 10.0 | FLOORS, WALLS A | 2 6 7 7 7 | NGS (Construction and Maintena | | | + | One: miracuons/pazards |
| 3.1 3.2 | | | Cooking Met | | 1 | | sfactory; U – Unsatisfac | | 0.000.000.000 | n MA Mains Infractio | | | iice) | 1 | | |
| ten Ho. | | 0 | | Remarks | 1 110 1101 00 | | one of the contract of the con | 10, 7, 10, 10, 10, 10 | , minacuo | i, ma major imitacac | ,,, () , - (| | | | | Date for Correction |
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| <u> 10.3</u> | | | | Leiling thes | MUST Y | e repl | area once | issue | 15W | o root is | _tix | ea | | | | next noutine Inspection |
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