FOOD PREMISES INSPECTION FORM																					
Name of Promises: Theirem									Licence #:	0	1-0	253	30						New Nouveau		
Name of Premises:									Licence #.	Type: Class 3									Brunswick		
Operator: Vovutan								Type:	Class 4				Class 5				C A N A D A				
Address: 30 Wyse St.							Category:	Rou	utine	Re-inspection New Licence			Other			CANADA					
monthen, US							Water Supply:	Private			Munic	cipal									
Item	1				0		Item				,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		Item					Item		s	J
No.	N.O.	S	U				No.	N.O.	s	U			No.	N.O.		U		No.	N.O.	3	
1.0	F00	D					3.3			Hold	ing Methods	J ** *	7.0	FOOD	EQUIPM	IENT	AND UTENSILS	10.2		80.0	Walls (Construction and Maintenance)
1.1				Appro	oved Sou	irce	3.4			Cool	ing Methods		7.1	A S			Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2		1 25	Purchasing and Receiving			3.5		15, g	Re-heating Methods			7.2			7.45	Food Contact Surfaces	11.0	WATER	RSUPPLY	AND WASTE DISPOSAL	
1.3			Acceptable Containers and Labeling			3.6		-11	Handling Methods			7.3				Mechanical Dishwashing	11,1		12.0	Water (Quality and Quantity)	
2.0	FOO	D STOP	ORAGE			4.0	FOOD DI	SPLAY	AND SER	VICE		7.4				Manual Dishwashing	11.2			Sewage Disposal	
2.1		-	Storage of Potentially Hazardous Foods			4.1		3		lay Methods		7.5				Eating Utensils and Dishes	11.3	10000		Solid Waste Handling	
2.2				Frozen Storage			4.2				ance Preparation		8.0	CLEAN	IING AN	D SA	NITIZING	12.0	LIGHT	NG AND	VENTILATION
2.3		-		Refri	gerated S	Storage (Temperature)	5.0	RECORD	KEEP	ING AND F	RECALLS		8.1			1/1/	Cleaning and Sanitizing	12.1		12 12	Lighting
2.4				Refriç	gerated S	Storage (Methods)	5.1			Rec	ord Keeping		8.2				Detergents and Chemical Use and Storage	12.2		F -	Ventilation
2.5			Refrigerated Storage (Space)			5.2			Rec	Recall of Food			SANITARY FACILITIES		CILITI	IES	13.0	GENERAL			
2.6				Dry S	Storage		6.0	PERSON	NEL				9.1		T, X	11	Washroom(s)	13.1		/	Licence
2.7				Storage of Food for Staff			6.1			Dem	nonstrating Knowledge						Hand Washing Station(s)	13.2		V	Rodent and Insect Control
3.0	FOO	D PREF	PARATION AND HANDLING 6.2						Employee Health			FLOORS, WALLS AND CEILINGS			13.3	- David		Other Infractions/Hazards			
3.1		Section 1		_						sonal Hygiene Practices		10.1									
3.2	0,000,00			Cooking Meth			N.O	- Not Observ	ed; S -	- Satisfact	ory; U – Unsatisfactory;	; MI – Minor	r Infractio	n; MA – M	MA – Major Infr		on; CR – Critical Infraction				
Item	No.	N	il	MA	CR	Remarks															Date for Correction
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1.7				A. Well	977 y		13		. 4	7 :											S
			194				7							To a de						and the	A II
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Green OF CIO Re-inspection D. A.													The second second								
┌.	lasht V-	N. I	Gree		Dork V	(allow) 5 =	601	1.20		Re-inspec Required:		No									
☐ Light Yellow ☐ Dark Yellow ☐ Date of Inspection: ☐ If Yes, Date:													all party								
□S	triped	Red	1-01 11-		Red	Date	ot insp	ection:		res, Da	te:	1									

White - Office; Yellow - Operator; Blue - Copy for Posting