FOOD PREMISES INSPECTION FORM

Name of Pre	mises:	: _	Marsh &	isette				Licence #: _	01-000	61	Ty	уре:	Class 3	Class 4	Class 5			Ď
Operator:							Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection									tion	New Z Nouveau	
Address:								_ Water Supply: ☑ Private ☐ Municipal								don	Brunswick	
Address:		<u>⊅ V-</u>	(se 12 mm	مم				avater Suppry:	E Private	[_] iVii	unicipai							
	ounemonteriora:	ences were											e de la composition					T. Manual description of the contraction of
hen into	- 5	ij.		(2003) (2003)	Kera No	4.O. S	U			llem No.	H.O.	S U	hali sara sa			Head NO	a u	Recovered that there is an absolute
1.0 FOOD	A				133 1	🗷	Но	olding Methods		7.0	FOOD E	QUIPMEN	IT AND UTEN	ISILS		10.2	' K '	Walls (Construction and Maintenance)
			Approved Source		3.2	×		ooling Methods		7.1		×	Food Equ	uipment (Design, Cor on and Maintenance)		10.3	X 0	Ceilings (Constructions and Maintenance)
1.12.0.1			Purchasing and Receivir	g	3.5	Æ	Re	-heating Methods		7.2		*	Food Con	ntact Surfaces		17.0 WAT	ER SUPPLY	IND WASTE DISPOSAL
1.3		X	Acceptable Containers a	nd Labeling	3.6		L	ndling Methods		7.3		2		cal Dishwashing		11.1	Sec.	Water (Quality and Quantity)
2.0 FO OD	STORA	GE			4.0 F	שלום מסס	<u> 4,422,423,223,223,</u>	2000.000		7.4		¥	Manual D	Dishwashing		11.2	* C	Sewage Disposal
2.1	(X		Storage of Potentially Ha	zardous Foods	4.1	x	 	splay Methods		7.5		×		ensils and Dishes	ļ.	11.3	٧ .	Solid Waste Handling
2.2	>		Frozen Storage					Advance Preparation		8.0					TING AND VI			
2.3	~		Refrigerated Storage (Te	mperature)	5.0	IECORO KEE	PING AND	RECALLS		8.1		¥c		and Sanitizing		12.1	Ye	Lighting
2.4	w		Refrigerated Storage (Me	ethods)	5.1	> ≈	Re	ecord Keeping		8.2		γ	Detergent Storage	ts and Chemical Use	e and	12.2	*	Ventilation
2.5	> 0		Refrigerated Storage (Sp	ace)	5.2	<u> </u>	P _o	call of Food		9.0	SARRITA	RY FACIL				13.0 GEN	ERAL	
2.6	20		Dry Storage	acej		ERSONNEL		CALLOL LOCA	Netras II ser est	9.1	United	×	Washnoor	m(s)		13.1	K	Licence
2.7	مع ا		Storage of Food for Staff	1	8.1	%	l ne	monstrating Knowled	dae	9.2		× ×		shing Station(s)		13.2	·	Rodent and Insect Control
arta managamanan managaman arta da art	1	RATE	N . ID ! ANDLING		62	K	 	nployee Health	ugo .	10.0	FLOOR		AND CEILING			19.3 😮		Other Infractions/Hazards
3.1	ا مح		Thawing Methods	e e e minerio a acumita e a constituir commanda a cinco e e e e man	83	- /c		ersonal Hygiene Pract	tices	10.1		¥	5535-55	onstruction and Mair	ntenance)			
3.2	×		Cooking Methods				LL				ory; U – Un			er Infraction; MA – N		on; CR – Critic	al Infraction	
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nem No.	107	NI.	Color CR or home representation						Re	marks				Secretary of Maria				Apple Data or Correction Services
1,3	×	-	000+2	1 - 1 } -		- 4.04		-1-0-0-O-	-00-1 1	_i_6r.			alle a fine the aller all a aller a fine the aller a fine the aller and a all the analysis of the analysis of the aller and a fine and a fine and a fine and a fine a fine and a					6 11 19
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	⊊ Gre	en			,	Re-inspe	action -								· 4.		-	12-5
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