Name Oper Addr	e of Pre rator:	mises: <u>Koci</u> 63	Rad	(Na Ra Nain	Raclette Swi clette Swi street N-B	iss 59 (	Cui Cui	siNe siNe	FOOD PREMISES         Licence #:       01-02         Category:       Routine         Water Supply:       Private	830	<b>Type:</b>	M Class 3 Class 4 Class 5 Licence Complaint CD Fo	ollow-up	Inspecti	on	Brunswick
		S	hed	iac	N-B								1			
Item No.	N.O.	S	U			Item No.	N.O.	S U		item No.	N.O. \$ U		Item No.	N.O.	S U	
1.0	FOOD	<u> </u>				3.3		1	Holding Methods	7.0	FOOD EQUIPMENT	AND UTENSILS	10.2	22	./	Walls (Construction and Maintenance)
1.1			Δ	pproved S	Source	3.4	1000		Cooling Methods	7.1		Food Equipment (Design, Construction,	10.3	15.00		Ceilings (Constructions and
			St. 19								1	Installation and Maintenance)		1010 75		Maintenance)
1.2					and Receiving	3.5	- Martin	1	Re-heating Methods	7.2		Food Contact Surfaces	11.0	WATE	R SUPPLY AI	ND WASTE DISPOSAL
1.3	FOOD	STOPAC		cceptable	Containers and Labeling	3.6 <b>4.0</b>	FOOD	DISPLAY AN	Handling Methods	7.3		Mechanical Dishwashing Manual Dishwashing	11.1	100 00 00	4	Water (Quality and Quantity)
2.0	FOOD	STORAC			D. to stall, Useradous Frada	-	FUUD	DISPLAY AN		7.4		· · · · · · · · · · · · · · · · · · ·				Sewage Disposal
2.1	1	1			Potentially Hazardous Foods	4.1		1	Display Methods			Eating Utensils and Dishes	11.3	LICUT		Solid Waste Handling
2.2	1993	Frozen Storage     Refrigerated Storage (Temperature)		4.2	Advance Preparation  RECORD KEEPING AND RECALLS		8.0	CLEANING AND SANITIZING		12.0 LIGHTING AND VENTILATION						
2.3		1	R	Refrigerate	d Storage (Temperature)	5.0	RECOR	RD KEEPING	AND RECALLS	8.1		Cleaning and Sanitizing	12.1	1.1.1.1.1	~	Lighting
2.4		1	R	Refrigerate	d Storage (Methods)	5.1			Record Keeping	8.2		Detergents and Chemical Use and Storage	12.2	1	1	Ventilation
2.5		Refrigerated Storage (Space)		5.2			Recall of Food	9.0	SANITARY FACILIT		13.0	GENE	RAL			
2.6	1.1.1.1.1.1.1.1	1		bry Storage		6.0	PERSO	ONNEL	T	9.1		Washroom(s)	13.1			Licence
2.7					Food for Staff	6.1		1	Demonstrating Knowledge	9.2		Hand Washing Station(s)	13.2		1	Rodent and Insect Control
3.0	FOOD	PREPAR		AND HAN		6.2			Employee Health	10.0	FLOORS, WALLS A		13.3	1		Other Infractions/Hazards
3.1	1000			hawing M		6.3		V	Personal Hygiene Practices	10.1		Floors (Construction and Maintenance)	10.0	1	4	
3.2		~		Cooking M		0.0	1				rv II – Unsatisfactor	; MI – Minor Infraction; MA – Major Infrac	tion CR	- Critical	Infraction	
0.2				voorang wa	501003					outionaote	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	,				
ltem	n No.	MI	MA	CR						Remarks						Date for Correction
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	ght Yello	w		Yellow	Dec 13, 20 Date of Inspect		Re	e-inspection equired: Yes, Date:	Yes					)		2