| Establishment Name | Piece of | Cok | e / | K | | Permit Number: | ding | v | - |
|--|--|------------------------|---------------------|-------------------------|---|--|--|------------------|------|
| Mailing Address | | | | | | Permit Posted: | ☐ Yes ☐ No | | 25.7 |
| hysical Address 105 Haener Or. | | | | | louknite | Date of Inspection: (d/m/y) | 21/10/20. | | 3 |
| Routine Inspection Sinitic/ | omplaint D Folio | w-up Insp | | | MINISTER STATE OF THE PARTY OF | vious inspection (d/m/y | 1 | | - 4 |
| RITICAL ITEMS: Based ns must be corrected at the time ns may result in revocation or sus | of inspection or controllespension of your Food Es | ed in a m stablishm | anner the | at will no nit and c | ot pose a food saf closure of your esta | ety threat. Failure to imablishment. | nmediately correct or | | |
| EGEND Circle One of: | YES (in compliance) NO (not in compliance | | inot ob (not app | | - ITIGITY | • | peat violation) ontrolled during in | spection | on) |
| Compliance | CDI | R | | Com | pliance Statu | liance Status | | | |
| Time/Temperature of Po | tentially Hazardous | Foods | | | Person | al Hygiene of Food | Service Workers | | |
| 1 Cold holding temperatures ≤ 4 C | YES NO NA NO | ОВ | | 201 | Hands clean & prop | | NO NOB | | 1 |
| 2 Hot holding temperatures ≥60°C | YES NO NA N | ОВ | | 202 | Adequate handwas accessible | hing facilities supplied & | PNO NOB | | |
| Proper cooking of raw food of anim origin | | | | 203 | Food handlers free may spread through | | | | |
| 4 Proper cooling time and temperatu | | | | 204 | | proper utensils to avoid | | - 5 | |
| 5 Adequate equipment to maintain for | ood | - | | 204 | cooked/prepared fo | | WEND NA NOB | 1 | |
| temperatures Proper monitoring of temperatures | YES NO NA NO | | Iperdise. | 205 | Food training certification | | YES NO NA NOB | | |
| Proper reheating procedures for he | | | | | Potentially Haza | ardous Foods Prote | cted from Conta | minat | ion |
| Proper thawing procedures | YES NO NA NO | | | 401 | Food separated and | l protected | ES NO NA NOB | | |
| Food, Water and Ice | from Approved Sour | | | | Food contact surfaces cleaned and sanitized | | GON AN OB | | |
| Food obtained from approved soul | | | | 403 | | (vermin and Insects) | E NO NOB | | |
| Food In good condition, safe and | | _ | | 404 | Toxic chemicals properly labeled, store | | | | |
| unaltered | YES NO NO | | | 405 | used to prevent foo Proper disposal of r | | NOB NOB | | |
| Food properly labeled | WES NO NO |)B | | | served food | | ESNO NOB | | |
| | | | | | | | | | |
| | | od Tem | perat | ure O | bservations | | | | |
| Item / Location (°C) | | | m / Loca | tion | Temp (°C) | Item/ | | (°C) | |
| 60 | | | Item/ Location (C | | | Tienty Education | | | |
| | | | | | | | | + | |
| | | | - 15 | 73110 | - 1 | 1 1 2 3 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | | | |
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| em | | | MC . | 1012 | | 2E 30 11 13 11 13 | MESIEMAR ES | Согге | |
| Observations and Corrective Actions | | | | | | | | Der (If appli | |
| | | | | | | | and the state of t | | |
| | | H EV | 200 | | | | | | |
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| | 877/2 | | | | 237 (24 - 14 - 15 - 15) (1 - 15) (1 - 15) (1 - 15) (1 - 15) (1 - 15) (1 - 15) (1 - 15) (1 - 15) (1 - 15) | 200 Tarabase - Tarabas | | | |
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NON-CRITICAL ITEMS: Based on the inspection today, the non-critical items identified below are violations of the Food Establishment Safety Regulations. Non-critical items must be corrected by the next routine inspection or a shorter period of time as may be specified by the inspector. Failure to comply with any time limits for corrections specified in this notice may result in revocation or suspension of your Food Establishment Permit and closure of your establishment

| LEGEND Circle One of: YES (in compliance) NO (not in compliance) | | | NOB (not observed) NA (not applicable) | | | | Mark "√" in Box: R (repeat violation) CDI (controlled during ins | | | | |
|--|---|---------------|--|--------|-------|---|--|--------------------------|--------------------------------|--------------------|---------|
| Compliance Status | | | CDI | R | b | ne la com- | Compliar | ce Status | Productions of the second con- | CDI | R |
| Food Equipment and Utensils | | | | 48 | - | Physical Facilities | | | | | |
| Adequate facilities available to wash, rinse and sanitize utensils and/or equipment. Appropriate procedures followed for mechanical and/or manual dishwashing | | NO NA NOB | | 1 | 601 | | ct surfaces prope ceptable material | rly constructed or used. | NO NA NOB | | (100-K) |
| | | CONO NA NOB | | | 602 | Hot & cold v | vater available; a | dequate pressure | | | |
| Proper storage of frozen food items | | YES NO NA NOB | | | 603 | | isposal of sewage & waste water | | ESNO NOB | THE PARTY NAMED IN | |
| | tored in food grade material nent and utensils that contact food are | YES NO NA NOB | | | 604 | Toilet facilities: adequate number, properly constructed, supplied and cleaned | | YES NO NOB | 3 | | |
| 505 corrosi | on resistant and non-toxic | ESNO NOB | | | 605 | Adequate lig | ghting; lighting pr | otected | ESNO NOB | | |
| 506 sanitiza | | ESNO NOB | | | 606 | | echanical ventila ean, uncluttered, | | YES NO NA NOB | | |
| | General Sanita | tion | | | 607 | maintenanc | e equipment pro | perly stored | ESNO NA NOB | | 2 |
| 701 facilitie | ge & refuse properly disposed and s maintained | ESO NOB | | | | Testing Devices/Logging of Temperature | | | | | |
| 702 constru | od contact surfaces properly octed, in good repair and clean | NO NOB | | | 801 | Working dist gauges | hwasher tempera | ture and pressure | WES NO NA NOB | | 3 |
| 703 person | | GEN NO NA NOB | | | 802 | | hemical test kits and/ or papers provided | | YES TONA NOB | | |
| 704 pests | ste protection from vermin and insect | YES NO NOB | | | 803 | Temperature logs maintained for refrigerated storage units (non-regulatory requirement) | | | YES NO NA | | |
| 705 food se | or sleeping quarters separated from arvice area r animals other than guide dogs | ES NO NA NOB | | | | | | Other | | | |
| 706 exclude | ed from premises cloths used properly and stored | NO NA NOB | | | | | | | | | |
| | izing solution | ES NO NA NOB | | | | | | | | | 1 |
| | EHO provide | Hion C | | Sal | Cer | Sy M | Inspe | ls : h | 2 | | |
| | | En | forc | eme | nt A | ction: (A | Aark "√", if Ap | plicable) | | | |
| e-Inspection Required: Yes No No | | | | | 185 | Establishme | nt Closed | Yes 🗆 | No | | |
| pproximate l | Date of Re-Inspection: | 0317501 | | News . | | Food Discar | ded | Other | Strawer Service | dec : | |
| erson in Ch | arge Name: Brig. + + e | Schmid | 7.7 | 1 | | | Health Officer N | Col | h Merz | | Plane. |
| Bri | à. He Som | df | #(I) A 1 A 1 A C 184 | | 11 36 | Veder lead | | ~ | Property and | Še i | |
| m/y) | d. 21. 2020 | | | | | ate /m/y) 2 | 1/10 | 12020 | The Miles of Principles | | |