

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 inspection)					
Compliance Status					CDI	R	Compliance Status							
Food Equipment and Utensils					Physical Facilities									
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES	NO	NA	NOB		601	Food contact surfaces properly constructed or located. Acceptable material used.	YES	NO	NA	NOB		
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB		602	Hot & cold water available: adequate pressure	YES	NO	NA	NOB		
503	Proper storage of frozen food items	YES	NO	NA	NOB		603	Proper disposal of sewage & waste water	YES	NO	NA	NOB		
504	Food stored in food grade material	YES	NO	NA	NOB		604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES	NO	NA	NOB		
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO	NA	NOB		605	Adequate lighting; lighting protected	YES	NO	NA	NOB		
506	Equipment in good repair, cleaned and sanitized	YES	NO	NA	NOB		606	Adequate mechanical ventilation;	YES	NO	NA	NOB		
General Sanitation					607					Premises clean, uncluttered, cleaning and maintenance equipment properly stored	YES	NO	NA	NOB
701	Garbage & refuse properly disposed and facilities maintained	YES	NO	NA	NOB		Testing Devices/Logging of Temperatures							
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO	NA	NOB		801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB		
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB		802	Chemical test kits and/ or papers provided	YES	NO	NA	NOB		
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB		803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB		
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB		Other							
706	Birds or animals other than guide dogs excluded from premises	YES	NO	NA	NOB									
707	Wiping cloths used properly and stored in sanitizing solution	YES	NO	NA	NOB									

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	Physical distancing of customers is supported	
	Operator reports no recent food handler illnesses and no out of Territory travel	
	Customer contact surfaces are being cleaned and sanitized	

Enforcement Action: (Mark "✓", if Applicable)

Re-Inspection Required: Yes No

Establishment Closed: Yes No

Approximate Date of Re-Inspection: _____

Food Discarded: _____ Other: _____

Person in Charge Name: Hung-ma

Person in Charge Signature: [Signature]

Date (d/m/y): oct 27 / 2020

Environmental Health Officer Name: Colin Menz

Environmental Health Officer Signature: [Signature]

Date (d/m/y): 27/10/2020