Est	ablishment Name	ga liag	Cei	10	re		Permit Number:	3705		
Ма	iling Address	( Sanke	01	bo	1011	XOE	License Posted:	Licence No	1 th 1	
Phy	sical Address 33 Dani	K. V. O	1	(	(1 ~	11 070	Date of Inspection:	XIII	2 4	
1 . 21	22 hour	TOUR RO	ad,	JU	UNS (	turbour, NT	(d/m/y)	J4(1) 23	, d	077
			•			100	ious inspection (d/m/y)	,		
tems n	TICAL ITEMS: Based on the injust be corrected at the time of inspension result in revocation or suspension	ection or controlled in	n a ma	inner t	hat will n	ot pose a food safet	ty threat. Failure to im	shment Safety Regumediately correct or	lations contro	. Critical
LEGE	,	compliance)			bserved		,	peat violation)		
-8	<del>ga bida karangan karangan kilong</del>	t in compliance)			plicable			ontrolled during in	spectio	n)
	Compliance Stat	List Ve de la	CDI	R			pliance Statu		CDI	R
	Time/Temperature of Potential		ods	20.00	204		I Hygiene of Food			
-	Cold holding temperatures ≤ 4°C  Hot holding temperatures ≥60°C	YES NO NA NOB		283	201	Hands clean & proper Adequate handwashi		YES NO NOB		
	The statement of	YES NO NA NØB				accessible	No.	YES NO NOB		
(	Proper cooking of raw food of animal prigin	YES NO NA NOB			203	Food handlers free of may spread through f	f disease or condition that food	YES NO NA NOB		
104 F	Proper cooling time & temperatures				204		proper utensils to avoid			
405	d	YES NO NA NOB			204	cooked/prepared food	d	YES NO NA NOB		
	Adequate equipment to maintain food emperatures	YES NO NA NOB	Am in	NO LED	111	<b>Potentially Hazar</b>	rdous Foods Prote	cted from Conta	minati	ion
106 F	Proper monitoring of temperatures	YES NO NA NOB	78 1 E	11231	401	Food separated and	protected	YES NONA NOB		
	Proper reheating procedures for hot solding	YES NO NA NOB			402	Food contact surface	s cleaned and	- Can		
	Proper thawing procedures	YES NO NA NOB	THE RESERVE	RINE	403	sanitized Facility free of pests (	(vermin and insects)	YES NO NA NOB		
	Food, Water and Ice from A	Approved Sources	3		404		erly labeled, stored or	YES NO NOB		
301 F	ood obtained from approved sources	YES NO NOB				used to prevent food	contamination	YES NO NOB		
	ood in good condition, safe & nadulterated	YES NO NOB								
	ood properly labeled	YES'NO NOB								
		Food	Tem	pera	ture 0	bservations				
College.	Item / Location	Temp	lton	0/1	ation	Temp		Landin		emp
K.	con Location	(°C)	iten	n / Loc	auon	(°C)	Item /	Location		(°C)
th	gragine Itiage	4.5	Sat	75	act	ory				
Fort	Maire frener	4-17	tei	MA	PrAt	uter			- 150 150 150 150 150	
101	The Chest Freezer	- 28	thei e	noibe	ISIBW	y with soap and	<mark>neupest abriert s</mark>	· Wash you	15 JH 33	- 7 - 2
VV	The Color of the Color	00	<del>o bas</del>	o observ	tine br	t <del>welsing both a</del>	lelici arit emau s	inom wer		
	INO CORRECT WITH THEFT	parios y mil raña	2006	SUITE		at ing boalds, an	inteys, utensils, th	Joo deaW		
Item Number	er Control of the Con	Observati	ons	and	Correc	ctive Actions	resta, poultry, an	His Name) and	Corre Da (if appl	te
	No food pring	ration or	V	lan	1/9	· akror	pd at h	hie soul	/u abbi	
	to Tood propa	1	-	iar y	ALM	g orsell	(1)	· NC	11 2	
-177	of MSpection	, suff	magn	net m	001 100	yn medt näest at	Lovers aroundly	al lis liidə 🗀 🕞		
	of hacteria.					pads of 4° C (40°	e all perishable fo	reaginhe?		
10	A sichten the	hand ri	nU	1	50.11	et /100	्ट्रिस सिंड हे किया तथा निवास के किया है। जिस्सी में किया किया किया किया किया किया किया किया	SOIL WIRTT	2. (1%)	The IN
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	U FO	id vegelables	to dill	UN WI	01 0116	CINCHI WINT TOT SE	msod granua stet	BURE SELU		
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	ensure 10	venew y	out	4	gry 4	1) Gene	1 a V11911	to permit.		
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	(such as Th	suga	in	et	(.)	In toed	-grade,	Covered	1	660
11	Tabelled bi	15 of Ko	no	Zul	100	with	5 Coopin a	utens, 8	1	
	1 that have	467 a	N	,	lon-	band	10.1			
	That have	MITICION	91	+ 1	19	nana/	(5)			
1 1 1 1 1 1								v 5		
	/1020									

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 observe NA (not applicable			Mark "√" in Box: R (repeat violation) CDI (controlled during inspection)					
Compliance Status			R	ebnu tos	illed or b	Compliance	pliance Status		CDI	R	
Food Equipment and	aistogi	an sata	nj Masse	Physical Facilities							
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	quate facilities available to wash, rinse sanitize utensils and/or equipment.		// TO DE	60:	Food contact surfaces properly constructed or		YES NO NA NOB	Poles			
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB	389	10 3"	A is book	ice avaliable for keeping all potentially hazardous		The second was a second	SUSDIA N	SULISON		
503 Proper storage of frozen food items log flags	YES NO NA NOB	off thanks	slockt for				(106)	and sequent to be	Nollnok	nagor:	
Food storage containers not used for other purposes	YES NO NA NOB	1 1 1	100 10 100		Toilet f	roper disposal of sewage & waste water oilet facilities: properly constructed, supplied cleaned See George Capately		ment that consists	quips.	Be Vitte of	
Equipment and utensils that contact food are corrosion resistant and non-toxic		boot su	azardo	i yasana	DQ 101 88			control states	HUD:T		
Equipment in good repair, cleaned and sanitized	YES NO NOB	C or hig	08.cu	petseries	ion O' a	ate lighting; lighting protect	s that have bee	MES NO NOB	tety G	300,019	
General Sanita		A or usi		600	606 Adequate mechanical ventilation;  Testing Devices/Logging of		YES NO NA NOB	s (U			
Garbage & refuse properly disposed and	ition		till toda		Proper	eloco nelli bile, berinco n	ead avant lante	Temperatures	Potes	i i	
701 facilities maintained  Non-food contact surfaces properly	YES NO NOB	led to 4	200-81 E	80	thermo	location of thermometers meters working accurately	Ved even tenha	YES NO NA NOB	ol O" ···		
constructed, in good repair and clean	YES NO NOB			802		g dishwasher temperature	e and pressure	YES NO NA NOB	Potes	700000	
703 Food handlers properly attired	YES NO NA NOB	evode	risq to palsec t	803		cal test kits and/ or papers		YES NO NA NOB	ieros		
Adequate protection from vermin and insect pests	VES NO NOB		oniwari	804		rature logs maintained for units (non-regulatory req		YES NO NA NOB	ioco.		
Living or sleeping quarters separated from food service area	YES NO NA NOB						Yorkers (1)	out Food Behrice	isigyH ) å nsot	Patragn.	
706 Premises free of live birds and animals	YES NO NA NOB	d a moi	i galimu	int kariw	inagonifei	on time after using the wa may beceme selfed.	ji tireir hands ea ca where hands	riidaevi loir shebase not schivito of intian	Food	1 4 1/8	
No other ob.	indication servation		THE STATE OF	vade	ge.	thermore the ek	Msp.	eyon.	the way	9,33	
Shiparangar kari	reli e bris grisq eldişmu	Open to	ti lo co:	n un Will	Joseph V.	openy packages and lab	o lon epaines	hoves received	bood Bood RainG	127.00	
Always and Call Lin	A Company of the Comp	Insp	ecti	on R	esult			111 0 00000 1 4 3		23001	
Number of Critical Items  Number of Repeat Critical Items				Number of Non-Critical Items  Number of Repeat Non Critical Items					union wesi		
Look had the mini transport of the mini-	monad work off in Inter- tion and secretary and in	Maste Many	L			about its of voses	of temperation the	Uncered halhead host	ws G		
68527.0	Er	nfor	cem	ent A	Actio	n: (Mark "✓", if Appli	cable)	ghaquiq banasan tan 8.8 bangas 3 anasans	booA R transm	) bear	
Re-Inspection Required:	No No	nestifini teo nert	ored (so limes w	da yheeb dilawing	Establ	ishment Closed	Yes	No	Food Free Of	všišio. T	
Approximate Date of Re-Inspection:					Food	Discarded	Other	ance of insect pests in	blv.)		
Doreen Carpenteno	d control devices set li	Insec	1 11 252	s (bills) no	izulwsk	Sha	un H	ands	Eviden	S piye	
Person in Charge Signature	nativene and and atom	emises	iq boots	syni kipas	Inspector	Signature Man	in Ha	indy	redD - orige orige		
Date $(d/m/y)$ $28/07/2022$ to nodenimation and insverse					Date d/m/y)	Fully 2	P. 20	12/	tinos stoff		