| Establishment Name | of Dla | 10 | | REVIEWED | | Permit Number: | 100300 | | |
|--|----------------------|---------|----------|-------------------------|--------------------------------|--|--|----------|-----------------|
| D P PER | 11) 11 | | 5.1 | By Colleen Lauzon at 2: | | | 1 | | |
| Mailing Address P. D. Box | 1624, In | MVI | IN, I | YT XOE | | Permit Posted: | Yes No | | |
| Physical Address 55 NO | verine 4 | Read | 1, 5 | MULIK | | Date of Inspection: (d/m/y) | Tune 15, | 202 | 1 |
| Routine Inspection Complain | | | | If follow-up, da | ate of previo | ous inspection (d/m/y) | ; | | _ |
| CRITICAL ITEMS: Based on the | | | | identified below a | re violation | s of the Food Establi | shment Safety Reg | ulations | Critics |
| items must be corrected at the time of insp | ection or controlled | in a ma | anner th | at will not pose a | food safety | threat. Failure to im | mediately correct o | r contro | ol critica |
| items may result in revocation or suspensio | | | | | | Constitution of the consti | | | |
| | ot in compliance) | | | oserved) olicable) | Mark"¥ | | peat violation) ontrolled during in | spectio | n) |
| Compliance Status | | CDI | R | | S | CDI | R | | |
| Time/Temperature of Potentia | lly Hazardous Fo | ods | eil | diel | Personal | Hygiene of Food | Service Workers | | |
| 101 Cold holding temperatures ≤ 4°C 102 Hot holding temperatures ≥60°C | YES NO NA NOB | | 100 | | ean & properl | | YES NO NOB | | |
| 110000 11000 11000 11000 11000 11000 11000 11000 11000 11000 11000 11000 11000 11000 11000 11000 11000 11000 1 | YES NO NA NOB | | | accessible | е | g facilities supplied & | YES NO NOB | | |
| Proper cooking of raw food of animal origin | YES NO NA NOB | | | | dlers free of ad through fo | disease or condition that | YES NO NA NOB | | |
| 104 Proper cooling time and temperatures | YES NO NA MOR | wit | in he | Food han | | roper utensils to avoid | | | |
| 105 Adequate equipment to maintain food temperatures | YES NO NA NOB | ne n | lleck | cooked/pr | repared food | acioners and transfer | YES NO NA NOB | | |
| 106 Proper monitoring of temperatures | YES NO NA NOB | | | 205 Food train | | | YES NO NA NOB | malm a A | 1 |
| 107 Proper reheating procedures for hot holdin 108 Proper thawing procedures | YES NO NA NOB | | Seria ne | | arated and p | dous Foods Prote | NO NA NOB | minat | ion |
| Food, Water and Ice from | | | | 402 Food con | THE STATE OF THE PARTY. | cleaned and | | | |
| 301 Food obtained from approved sources | YES NO NOB | | | 403 Facility from | ee of pests (v | vermin and insects) | YES NO NA NOB | | |
| 302 Food in good condition, safe and | | | | | | erly labeled, stored or | YES NO NOB | | |
| unaltered 303 Food properly labeled | WES NO NOB | | | 405 Proper dis | sposal of retu | contamination urned, previously | | | |
| | 102 | | | served for | od | | YES NO NOB | | |
| | Food | Tem | pera | ture Observa | tions | | | | |
| Item / Location | Temp | | | 2.17-24 | Temp | h/ | Landa | | Temp |
| All vos (- in the one | (°C) | Lie | n / Loca | 11 | (06) | item/ | Location | | (°C) |
| Pilivetrigiciasur | union I | 001 | 01 | Colder | 5 1 | anstact | on | | |
| All freezer unis | : 7 | ric | er | Colder | | tempera | syver | | |
| Jean sust diverted of the | - mas cut hats | 9906 | Thus, | artic bas object | or prime | aleman plain. | Lee dabyy. | | |
| | | | | 1000 | | | | | |
| | | | SISOVIS | | THE TASK TO | 1 00 Is about for | THIS RECOURT | Corre | etion |
| Number Land Control of the Control o | Observat | ions | and (| Corrective Ac | tions | | | Da | ate licable) |
| Note: No food ou | reparation | ad | 1 h | 10 0 0 D | 10000 | hon | | (п арр | iicabie) |
| The state of | epava 31-1 | al | 11 | rue of 1 | visped | 7)811 | a Chillette | | |
| 1000 | TAB AUT MENT BY | | HILE | to transv blue | EDING CO. | STS IT ZOUTES | anaginasi | | |
| | | | | SERE | | | | | |
| | estimate t | IE EI | UTE WE | meals, and n | ds for rev | rate outling boar | e Usa sepa | | |
| g gan name | | | | | | | | | |
| | | | | | | | | | |
| | 1/11 | | | | | | | | |
| | | | | | | | | | |
| | 91.1 | | | | | | | | |
| | | | | | | | | | |
| | - | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| NWT1411/0914 | | | | | | | | | |

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.

| LEG | | compliance) ot in compliance) | | (not ob not app | A CALL OF THE PARTY | | | peat violation) entrolled during in: | spectio | on) |
|--------------------|---|--|-------------------|--------------------|---------------------|--|--|--|--|----------|
| Compliance Status | | | CDI | R | onp Epsil | ed of bebi | Compliance Status | communications obtained obtain | CDI | R |
| rdr03 | Food Equipment an | d Utensils | dereth | for reta | aul ad | of bebriet | Physical Facili | tles | und . | |
| 501 | Adequate facilities available to wash, rinse and sanitize utensils and/or equipment. | FES NO NA NOB | E 101 54 | no bag | 601 | | act surfaces properly constructed or cceptable material used. | NES NO NA NOB | into it | |
| 502 | Appropriate procedures followed for mechanical and/or manual dishwashing | SES NO NA NOB | 881 | 10.5 | 602 | dob meet | I water available; adequate pressure | MES NO NOB | Marin I | |
| 503 | Proper storage of frozen food items | WES NO NA NOB | d Novie | Test bits | 603 | Proper disposal of sewage & waste water Toilet facilities: adequate number, properly constructed, supplied and cleaned | | YES NO NOB | nezhopii ra Ne | TEVAL! |
| 504 | Food stored in food grade material | ES NO NA NOB | | polite | 604 | | | ES NO NOB | jure Supil | |
| 505 | Equipment and utensils that contact food are corrosion resistant and non-toxic | VES NO NOB | nect m | obuggas | 605 | | | YES NO NOB | itte T | 10477 |
| 506 | Equipment in good repair, cleaned and sanitized | YES NO NOB | pd 70-0 | (le of te | 606 | | mechanical ventilation; | YES NO NA NOB | 10 P | |
| General Sanitation | | | | 000-W 6 | 607 | | clean, uncluttered, cleaning and nce equipment properly stored | WES NO NA NOB | 91071 3711 | |
| 701 | Garbage & refuse properly disposed and facilities maintained | FES)NO NOB | | | | | Testing Devices/Logging of | f Temperatures | | |
| | Non-food contact surfaces properly constructed, in good repair and clean | MES NO NOB | COLUMN TO SERVICE | 100 | 801 | | ishwasher temperature and pressure | YES NO NA NOB | Oliven I | 10CE |
| | Food handlers properly attired and good personal hygiene | YES NO NA NOB | ainego | rituq to ri | lwarm blo | at ord trees | test kits and/ or papers provided | YES NO NA NOB | 2009 | |
| 100000 | Adequate protection from vermin and insect pests | YES NO NOB | | | | Temperat | ure logs maintained for refrigerated nits (non-regulatory requirement) | YES NO NA NOB | 10120 | |
| | Living or sleeping quarters separated from food service area | YES NO NA NOB | | | 300 | otorago a | Other | A second bear to as | olayH) | nnéma! |
| 110 | Birds or animals other than guide dogs excluded from premises | YES NO NA NOB | 6 mgs | grimage | n dorive , | noordsevi | Tree courts sect time after daing live | grideswiton anelogen | Post | |
| 707 | Wiping cloths used properly and stored | YES NO NA MOB) | | | | | opined & Accessible (202) | establishing Facilities I | | E-part |
| | | | | (nime) | traque a | discoquit | nupphed with easy and hand dryer (or | ANNUAL PROPERTY OF THE PROPERT | onne. | |
| | The plant was made by the bear by the series and pole to the series and pole to the series and pole to the series are series at the series at | Est planether the control of the con | S Com | COV traight | no esali | Court Copy of | andle Procedures To Avoid United States of many and a second seco | Janes Services (Lauri) Janes Horris Services Se | From State S | A STREET |
| | Junfaces Che at the open to t | an and in spection. he publi | ng C. | No | obj | ndi | non. No issu | ablishmen | 1 | a pho |
| dif | onesecution and remain a manual transcense | E | nfor | ceme | ent A | ction | (Mark "√", if Applicable) | hie of years one book | WoR | |
| Re-I | nspection Required: Yes | No | -auX adpe | | | Establish | ment Closed Yes | No 🗹 | 1,6 | |
| App | roximate Date of Re-Inspection: | poses kan | водини | en) beneda | ylace! | Food Dis | scarded Other | Soe gotsiknun telytogo | 501 | |
| | son in Charge Signature: | E GEO | RC | PEL | 2 | | ntal Health Officer Name: | rawn H | avdg | 4 |