Establishment Name HUZ	entic l	lie l	-				Permit Number:	1854		
Mailing Address					TA 39	7	STATE OF THE OWNER, STATE	Licence No.:	76.	
Physical Address 4/66	Cate,	01	4		1 %		Date of Inspection:	24/10/2	4.5	2
		ow-up Insp				e of prev	(d/m/y) lous inspection (d/m/y)		020	
CRITICAL ITEMS: Based on tems must be corrected at the time of interest may result in revocation or suspending the control of	the inspection today	/, the critic lled in a m stablishm	al items anner tl	identifie hat will n	ed below are ot pose a fo closure of y	e violatio ood safe our estal	ns of the Food Establis ty threat. Failure to imposite the following the	shment Safety Regunediately correct of	ilations.	Critic
	(not in compliance)		•	plicable		Mark*		peat violation) entrolled during in	spectio	n)
Compliance Status			R			Com	npliance Status		CDI	R
	Time/Temperature of Potentially Hazardous For Cold holding temperatures ≤ 4°C (YES NO NA NOB		1	204			Hyglene of Food S	The second secon		
102 Hot holding temperatures ≥60°C		000	77 2	201	Hands clea	and the same of th	•	MO NOB		
103 Proper cooking of raw food of animal	VES NO NA N	ЮВ			accessible		PESNO NOB	= 2		
origin	(YES)NO NA N	ЮВ			Food handlers free of disease or condition that may spread through food Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food		NO NA NOB			
104 Proper cooling time & temperatures								1		
105 Adequate equipment to maintain food	YES NO NA	(B)					(ES NO NA NOB			
temperatures	MEN NO NA N	ОВ			Potentiall	y Haza	rdous Foods Protec	cted from Contai	minatio	on
106 Proper monitoring of temperatures	YES NO NA N	OB		401	Food separ			ESNO NA NOB		-
107 Proper reheating procedures for hot holding	(ESNO NA N	ОВ	Text 200200	402	Food conta sanitized	ct surface	s cleaned and	ESNO NA NOB		
108 Proper thawing procedures	TES NO NA N	OB					vermin and insects)	CENO NOB		
Food, Water and Ice fro		The same of the sa		404			erly labeled, stored or contamination	NO NOB		
301 Food obtained from approved sources 302 Food in good condition, safe &	(ES)NO NO	OB					(i =			
unadulterated		ОВ								
303 Food properly labeled		OB			_					
		od Tem	pera	ture O	bservati	ACCOUNT OF THE PERSON NAMED IN	THE HISTORY	APP PARTY		
Item / Location	(°C)	Temp (°C) Item/L				emp °C)	Item / L	ocation		emp C)
L 1.10 ,		1	10/11/			3	tion, poorion			0)
rover now 1		cold	110	ic Cor		- 5			_	
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7 3	-19	Manage Asset of				MILITAN IS				
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Item Number	Observ	ations	and (Correc	tive Acti	ons		W HIGH	Correct Date (If applic	
		a set u	NAW!	inst.	4		ally hear of the	TELEVICE OF	(и аррис	ами)
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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.

	n compliance) lot in compliance)		t observed applicable			eat violation) ntroiled during in:	spectio	n)
Compliance Status		CDI F	2	Compliance Status				R
Food Equipment a	nd Utensils	- Outer		Phy	sical Facilit	ies		
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.			601	Food contact surfaces properly of located. Acceptable material use		CENO NA NOB		
Appropriate procedures followed for mechanical and/or manual dishwashing	WESNO NA NOB		1001	Hot & cold water available; adequate pressonable Proper disposal of sewage & waste water		NO NOB	10.5	
503 Proper storage of frozen food items	YES NO NA NOB	a fine				EPNO NOB	1277	- ind
Food storage containers not used for other purposes	ESNO NA NOB			Toilet facilities: properly construct & cleaned	ted, supplied	NO NOB		
Equipment and utensils that contact food at 505 corrosion resistant and non-toxic	e ESNO NOB	X-1	E 10 4009	Adequate lighting; lighting protec	ted	ES NO NOB		line in
Equipment in good repair, cleaned and sanitized	NO NOB	1.0	R DE THE	Adequate mechanical ventilation	STATE OF THE REAL PROPERTY.	PESNO NA NOB		
General Sanit		and factoring	At Design	Testing Devices	NOT SHIP IN A SEC.		- 10	
Garbage & refuse properly disposed and				Proper location of thermometers	and			_
701 facilities maintained Non-food contact surfaces properly	VESNO NOB			thermometers working accurately Working dishwasher temperature		BON AN ON	1	1800
702 constructed, in good repair and clean	YES NO NOB	Scale free	w - 75.0	gauges		YES NONA NOB	- 80	
703 Food handlers properly attired Adequate protection from vermin and insection	YES NO NA NOB		803	Chemical test kits and/ or papers Temperature logs maintained for	test kits and/ or papers provided ture logs maintained for refrigerated	YES MONA NOB		
704 pests Living or sleeping quarters separated from	VES NO NOB		804	storage units (non-regulatory req		YES NO NA MOB	0.00	
705 food service area	VESTO NA NOB	_						
706 Premises free of live birds and animals	WES NO NA NOB			The control of the				
Item Number	l Corre	Corrective Actions						
Bloach Us	ed as	SUN	Ace.	son birer		A SECTION		
Number of Critical Items		nspec	-					
Number of Repeat Critical Items				lumber of Non-Critical				
or or repeat ortical items				lumber of Repeat Non		ems		
The state of the s	The second	forcen	1		Critical Ite	ems	_	
Re-Inspection Required: Yes	The second	forcen	1	lumber of Repeat Non	Critical Ite	ems No 🖸		
	En	forcen	1	lumber of Repeat Non Ction: (Mark "√", if Applic	Critical Ite			
Re-Inspection Required: Yes	En	forcen	nent A	lumber of Repeat Non Ction: (Mark "√", if Applic	Critical Ite able)			