E	stablishment Name	Permit Number: 4696									
N	Mailing Address	License Posted:	Licence No.:	ence No.: VT ~ 143/ 3							
P	hysical Address 4905	Z	Date of Inspection: (d/m/y)	19/01/-	0	2 <					
R	outine Inspection Complain	- 50 t4	up Inspe	ection [	If follo	w-up, date	e of prev	lous inspection (d/m/y	7 7 6	- 8000	
items items	TICAL ITEMS: Based on the must be corrected at the time of insport may result in revocation or suspension of the maximum of th	pection or controlled	l in a ma ablishme	anner thent	at will not	pose a fo	od safe our estal	ty threat. Failure to implishment.	mediately correct of	julation or conti	s. Critica ol critica
	,	ot in compliance)			olicable)		Mark.	•	peat violation) ontrolled during i	nspecti	on)
	Compliance Sta	tus	CDI	R		S	CDI	R			
	Time/Temperature of Potentia					Р	ersona	I Hygiene of Food	Service Worker	S	
101	Cold holding temperatures ≤ 4°C  Hot holding temperatures ≥60°C	YES NO NA NOE	3	1111				arly washed ing facilities supplied &	(ESNO NOB		
	Proper cooking of raw food of animal	YES NO NA NOE	3		8	accessible			ESNO NOB		
	origin	YES NO NA NOE	3		r	nay spread	through		MO NA NOB		
	Proper cooling time & temperatures  Adequate equipment to maintain food	YES NO NA			204 t	ood handle innecessar cooked/pre	y hand co		NO NA NOB		
	temperatures	YES NO NA NOB	3			2000000	107	rdous Foods Prote	The state of the s		tion
106	Proper monitoring of temperatures  Proper reheating procedures for hot	MO NA NOB	3			Food separ	-	protected es cleaned and	YES NO NA NOB		
108	holding Proper thawing procedures	YES NO NA NOB	3	-		sanitized			NO NA NOB		
100	Food, Water and Ice from				404	Toxic chem	icals prop	(vermin and insects) perly labeled, stored or	CES-NO NOB		
301	Food obtained from approved sources	NO NOB				used to pre	vent food	contamination	ES NO NOB		
	Food in good condition, safe & unadulterated Food properly labeled	ES IO NOB									
		Food	1 Tem	neral	ture Ob	servati	one	7-3 TW-311			
		Temp	4 10111	pordi	ture ob		emp				Temp
-	Item / Location	(°C)	Iter	n / Loca	ation	(	°C )		Location		(°C)
4	might cold hald	3.9 6	rze	7/	rold.	- +/	7	not hola			80
-	11 77 2	1.6			2	- 2	23		5		7/
	11 11 3	28				III H B	y willing	Concentration is	3	,	76
		Elevy in Eq	1000		= V <sub>1</sub> =				a and		
Ite								1-1		Con	rection
Num	THE RESERVE OF THE PROPERTY OF	Observa	tions	and (	Correct	ive Act	ions			1	ate plicable)
			e 0)		m of o	1000	0) [20	шт док жаг з		(1, 2)	process
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NA/T1/	11/1020									<del></del>	

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.

·	compliance) t in compliance)		-	served licable		Mark "√" i		eat violation) ntrolled during in:	spectio	n)
Compliance Statu	CDI	R	ju j		THE SECTION AND ADDRESS OF	CDI	R			
Food Equipment and	d Utensils	- 100	181111		No.		Physical Facilit	tles		STEEL STEEL
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.				601	Food contact surfaces properly constructed or located. Acceptable material used.					
Appropriate procedure leadwed for mechanical and/or manual dishwashing	NO NA NOB			602	The second of the second second second		OR NO NOB			
503 Proper storage of frozen food items	GENO NA NOB				Proper disposal of sewage & waste water Toilet facilities: properly constructed, supplied & cleaned  Adequate lighting: lighting protected  Adequate mechanical ventilation;			NO NOB	9	
Food storage containers not used for other purposes	GENO NA NOB		-					ENO NOB		-4
Equipment and utensits that contact food are corrosion resistant and non-toxic	GENO NOB			1				NO NOB	F.	41.00
Equipment in good repair, cleaned and 506 sanitized	SESNO NOB	This	MICER	1.6.00						
General Sanita	Kara Maria Chica de la companya dela companya dela companya dela companya de la companya de la companya de la companya dela companya de la companya de la companya de la companya dela comp	1	20.7	1000			TOOK VIEW	f Temperatures	4	
Garbage & refuse properly disposed and	DESIGNATION OF THE RES	Occupat.	at the	100	3 19 11000	tion of thermome	-Code de la company			
701 facilities maintained  Non-food contact surfaces properly	VES NO NOB	5.00	-	801	thermomete	ers working accu		NO NA NOB		1
702 constructed, in good repair and clean	NO NOB	- 3		802	gauges	and an analysis	and proceed	YESNO NOB	70-5	10 8
703 Food handlers properly attired  Adequate protection from vermin and insect	NO NA NOB		. 3.	803		est kits and/ or pa	apers provided ed for refrigerated	YES MA NOB	-	
704 pests Living or sleeping quarters separated from	VESNO NOB			804		s (non-regulator		YES NO NA NOB		
705 food service area	YES NO NA NOB							1945		10.0
706 Premises free of live birds and animals	YES NO NA NOB				T. Tes					
Plase Pen - ex - app	196 EVE 1								(If appl	(Cable)
		Insp	ecti		esults		Million B. Assa		l Ini	n d
Number of Critical Items Number of Repeat Critical Items				_		of Non-Crit			100	
Number of Repeat Critical Items		-		11	Number	от кереат	Non Critical i	tems	/	-
	E	nfor	cem	ent A	Action:	(Mark "√", if	Applicable)			
Re-Inspection Required: Yes No No					Establishment Closed Yes No					ile)
Approximate Date of Re-Inspection:		Food Disc	arded	Other						
Person in Charge Signature	M				Inspector Sig	nature	->		0	T-T-T-T-T-T-T-T-T-T-T-T-T-T-T-T-T-T-T-
Date (d/m/y)					Date d/m/y) /	19/01	1/202	5		