

Establishment Name	BAKER CENTRE	Permit Number	100481/MAY/30/20
Mailing Address	#2-5710-50# AVE HK XIANG	Permit Posted:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address	5710-50 AVE HK	Date of Inspection:	10/07/20
Routine Inspection	<input checked="" type="checkbox"/>	Complaint	<input type="checkbox"/>
Follow-up Inspection	<input type="checkbox"/>	If follow-up, date of previous inspection (d/m/y) ; _____	

**CRITICAL ITEMS:** Based on the inspection today, the critical items identified below are violations of the Food Establishment Safety Regulations. Critical items must be corrected at the time of inspection or controlled in a manner that will not pose a food safety threat. Failure to immediately correct or control critical items may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

**LEGEND** Circle One of: YES (in compliance) NOB (not observed) NO (not in compliance) NA (not applicable) Mark "✓" in Box: R (repeat violation) CDI (controlled during inspection)

Compliance Status		CDI	R
<b>Time/Temperature of Potentially Hazardous Foods</b>			
101	Cold holding temperatures ≤ 4°C	YES NO NA NOB	
102	Hot holding temperatures ≥ 60°C	YES NO NA NOB	
103	Proper cooking of raw food of animal origin	YES NO NA NOB	
104	Proper cooling time and temperatures	YES NO NA NOB	
105	Adequate equipment to maintain food temperatures	YES NO NA NOB	
106	Proper monitoring of temperatures	YES NO NA NOB	
107	Proper reheating procedures for hot holding	YES NO NA NOB	
108	Proper thawing procedures	YES NO NA NOB	
<b>Food, Water and Ice from Approved Sources</b>			
301	Food obtained from approved sources	YES NO NOB	
302	Food in good condition, safe and unaltered	YES NO NOB	
303	Food properly labeled	YES NO NOB	

Compliance Status		CDI	R
<b>Personal Hygiene of Food Service Workers</b>			
201	Hands clean & properly washed	YES NO NOB	
202	Adequate handwashing facilities supplied & accessible	YES NO NOB	
203	Food handlers free of disease or condition that may spread through food	YES NO NA NOB	
204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES NO NA NOB	
205	Food training certification	YES NO NA NOB	
<b>Potentially Hazardous Foods Protected from Contamination</b>			
401	Food separated and protected	YES NO NA NOB	
402	Food contact surfaces cleaned and sanitized	YES NO NA NOB	
403	Facility free of pests (vermin and insects)	YES NO NOB	
404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES NO NOB	
405	Proper disposal of returned, previously served food	YES NO NOB	

Food Temperature Observations			
Item / Location	Temp (°C)	Item / Location	Temp (°C)
MILK	6.0		

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	No food being prepared at the time of inspection	
101	Adjust cooler to 4°C	10/07/20
202	Install paper towel dispenser at handwash sink	

