Establishment Name	CENTRE				Powerful poler	MAC/30	/20	0
Mailing Address #2-57/10	7-50 1#	AVE	VX	XIAIG	Permit Posted: .	Øyes □ No		
Physical Address 5 7/10 - 50	AITE YA	<i></i>		43.2	Date of Inspection:	10/07/	20	
Routine inspection (1) Complain	t D Follows	p Inspection		llowup date of pre	(d/m/y) vious inspection (d/m/y)	(2/0//	10	
Rodalio Hispation 50 Complain	10104-4	p mapection		mow-up, date of pre	vious inspection (d/m/)			
CRITICAL ITEMS: Based on the ems must be corrected at the time of inspi ems may result in revocation or suspension	ection or controlled i	in a manner	that will n	ot pose a food safe	ty threat. Failure to im	shment Safety Regi mediately correct o	ulations r contro	s. Critic
	compliance) t in compliance)	NOB (not a				peat violation) ontrolled during in	spection	on)
Compliance Status		CDI R		Compliance Status				R
Time/Temperature of Potentia	lly Hazardous Fo	ods		Persona	al Hygiene of Food	Service Workers		1/4
101 Cold holding temperatures ≤ 4°C	MONA NOB		201	Hands clean & prope		YES NO OB		
Hot holding temperatures ≥60°C	YES NO NA NOB		202	Adequate handwash accessible	ing facilities supplied &	YE NO NOB		
03 Proper cooking of raw food of animal origin	YES NO NA (OB		203	Food handlers free of	of disease or condition that	1)	
ongin 104 Proper cooling time and temperatures	YES NO NA NOB	 			proper utensils to avoid	YES NO NA MOB	/	-
05 Adequate equipment to maintain food			204	unnecessary hand o cooked/prepared for		YES NO NE NOB	_	
temperatures 06 Proper monitoring of temperatures	YES NO NA NOB		205			YES NO NA NOB		
07 Proper reheating procedures for hot holding			2.634	Potentially Haza	rdous Foods Prote	cted from Conta	minat	ion
08 Proper thawing procedures	YES NO NA NOB	•	401	Food separated and	<u> </u>	YES NO NA NOB		
Food, Water and Ice from	Approved Source:	S	402	Food contact surfact sanitized	es cleaned and	YESNO NA NOB		
01 Food obtained from approved sources	YES NO (NOB)		403	Facility free of pests	(vermin and insects)	MESNO NOB		
Food in good condition, safe and unaltered	YES NO NOB		404	Toxic chemicals pro- used to prevent food	perly labeled, stored or I contamination	YES NO NOB		
03 Food properly labeled	YES NO (NOB)		405	Proper disposal of re served food		YES NO NOB		
		Tamanan	-A O	h				
	Temp	rempera	ature O	bservations		1200	T	emp
Item / Mcation	(°C)	Item / Lo	cation	(°C)				(°C)
MILE	4.0							
				. =				
			*					
Item	Obconyati	ione and	Corros	tive Actions			Согте	
lumber	Observati	ions after	Correc	tive Actions	0,0	113,	Da (If appl	
NO FOODS	BEING	1/1/	12	AKCT)	71-	1112		
Time of	10195 2	-67	JALA					
11.70	- Sp. C		0,4					
1 1 1 500/	7 /	0	,	10			16 1 8-	1100
0/ 140 HUST C	20th		0 7				1414	
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06	00	0 -		1 _	- 0			
By Todall -	Valor	11-10	500		July 15	37=17		
Of Journal of	MICH	- (4	res c		XIJONE	3Cyc		
MY HOANDE	NASH	SIN	9/<					

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)		(not ob not app	served; licable;	main . III Dov. II (let	Mark "√" in Box: R (repeat violation) CDI (controlled during inspe		
Compliance Status		CDI	R		Compliance Status	# X	CDI	F
Food Equipment	and Utensils	Syden	Servada	4976	Physical Facili	ties	Pistel	
Adequate facilities available to wash, rin: 01 and sanitize utensils and/or equipment.	SB VES NO NA NOB			601	Food contact surfaces properly constructed or located. Acceptable material used	YESINO NA NOB		
Appropriate procedures followed for mechanical and/or manual dishwashing	CESÃO NA NOB			602	Hot & cold water available; adequate pressure	WES NO NOB		
03 Proper storage of frozen food items	YES NO NA NOB			603	Proper disposal of sewage & waste water	YES NO NOB		
Food stored in food grade material	VES NO NA NOB			604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES NO NOB		_
Equipment and utensils that contact food corrosion resistant and non-toxic	Tare YES NO NOB			605	Adequate lighting; lighting protected	NO NOB		
Equipment in good repair, cleaned and 16 sanitized	WES NO NOB			606	Adequate mechanical ventilation,	YES NO NA NOB		
General Sa	Later to the second second	7	OF W	607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	MES NO NA NOB		
Garbage & refuse properly disposed and	motificalité avecsions	Salar area area	-7	000.5	Testing Devices/Logging of		NU.T.	
facilities maintained Non-food contact surfaces properly	(YES)NO NOB				Working dishwasher temperature and pressure		41-13	_
2 constructed, in good repair and clean Food handlers properly attired and good	YES NO NOB			801	gauges	YES NO NA (NOB)		
3 personal hygiene	YES NO NA (NOB)			802	Chemical test kits and/ or papers provided	YES NO NA NOB		
Adequate protection from vermin and ins pests	YES NO NOB			803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES NO NA NOB		
Living or sleeping quarters separated fro food service area	YES NO NA NOB	İ			Other	Legisland Day	TEL!	20
Birds or animals other than guide dogs 16 excluded from premises	ES NO NA NOB							
Wiping cloths used properly and stored in sanitizing solution	YES NO NA NOB				0)			
								_
		100-						
	E	nforc	ceme	ent A	ction: (Mark -√", If Applicable)			
e-Inspection Required: Yes	Ei No □	nforc	ceme	ent A	Ction: (Mark "√", if Applicable) Establishment Closed Yes	No 🗆		
e-Inspection Required: Yes		nford	ceme	ent A		No 🗆		
		nforc	ceme	E	Establishment Closed Yes	No -		