Establishment Name Bly 4	HORDA	AR		20	060	یخ	Permit Number	Mee.	 Z-{	19
Mailing Address 23 W/	Pottel]	8-1	5%	58	XIA	24	Permit Posted:	DeYes □ No	7	
Physical Address	SHORT &	LAC	110	GRI	SLA	de	Date of Inspection: (d/m/y)	25/09	170	?
Routine Inspection C	omplaint D Follo	w-up Inspe	ection E	□ If fo	llow-up, dat	e of prev	lous inspection (d/m/)	n; = - · · · · ·		
	of inspection or controlle	ed in a ma tablishme NOB	anner thent ent Pen (not ol	hat will n mit and o bserved	ot pose a footbook of you	ood safe our estat	ty threat. Failure to in blishment. " In Box: R (re	nmediately correct of personal correct of the personal	or contro	ol critica
) IVA (I	liot ap	plicable)	,		CDI (c	controlled during in	spection	on)
Compliance Status			R		Compliance Status				CDI	R
Time/Temperature of Po			egiki		, . P	Persona	l Hygiene of Food	Service Workers	à	×
 101 Cold holding temperatures ≤ 4°C 102 Hot holding temperatures ≥60°C 	A NONA N	ОВ		201	Hands clea		rly washed ng facilities supplied &	YES NO NOB		
	YES NO NA N	DB)	1 8	11 73.	accessible	遊りかまし	10	YES NO NOB		
103 Proper cooking of raw food of anim origin	TES NO NA NO	ов		203	may spread		disease or condition th	YES NO NA NOB		
104 Proper cooling time and temperatu		ОВ	160	204		ers using	proper utensils to avoid	m W		
105 Adequate equipment to maintain for temperatures	ood YES NO NA NO	В	6111		cooked/pre	pared foor		CYES NO NA NOB		
106 Proper monitoring of temperatures	YES NO NA NO				Food training			(YES)NO NA NOB		
107 Proper reheating procedures for ho108 Proper thawing procedures	1 1 2 110 117 (11						rdous Foods Prote		minati	lon
	CES NO NA NO		AC 86 E	401	Food separ Food conta		protected s cleaned and	YES NO NA NOB		
Food, Water and Ice 301 Food obtained from approved sour				403	sanitized	of nacte	(vermin and insects)	YES NO NA NOB		
301 Food obtained from approved sour302 Food in good condition, safe and	ces (ESNO NO	8		404		,	erly labeled, stored or			
unaltered	ES NO NO	8		405	used to pre	vent food	contamination	YES NO NOB		
303 Food properly labeled	YES NO NO	В		403	served food		turned, previously	YES NO NOB		
							*	···		
	Temp	a lem	pera	ture O	bservati					
Item / Location	(°C)	Iten	n / Loca	ation		emp °C)	ltem /	Location		remp (°C)
CHEESE	3.4			100						
n zh stalluon	Sageral South				7 7		STILL OF		,	
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	24,				- 67 1		A Table			
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n		ALCOHOLD V	Vere les		Water Water of				Corre	ction
Item Number	Observ	ations	and (Correc	tive Acti	ions	1	0	Da (If appl	te
200 /101/	140 9K C	n L	/	.41	Vo	20	Und	100	11	n do
and the a	13/10/	100	1	10	100	Sex	1 KG	1707	7	020
		1	-	/	/)	8	10	/		
101665 1	100	17)	ef	7	7	7/	V (200)	W-W	11/14	(-)
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MACT 4 44 4 /000 4 8										

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

EGEND Circle One of: YES (in compliance) NOB (not obse											
Compliance Status			R		Compliance Status				n) R		
Food Equipment and Utensils			13051	100	SEVEN	Physical Facili	itles		11.9		
Adequate facilities available to wo	ash, rinse CESNO NA NOI			604		tact surfaces properly constructed or	S NO NA NOB	6/17			
Appropriate procedures followed	for			601	10000	cceptable material used.	E HANNING DE				
502 mechanical and/or manual dishwa				602	Hot & cole	d water available; adequate pressure	O Equity in the North	()(1)/W/ ()	_		
503 Proper storage of frozen food iter	25		= 0	603		sposal of sewage & waste water lities; adequate number, properly	XES NO NOB				
504 Food stored in food grade material Equipment and utensils that contains	sel food are	3		604		ed, supplied and cleaned	YES NO (NOB				
505 corrosion resistant and non-toxic Equipment in good repair, cleane	YES NO NOE	3		605	Adequate	lighting; lighting protected	YES NO NOB	THE OWN			
sanitized	YEE NO NOE	3		606		mechanical ventilation;	VESNO NA NOB				
Gener	al Sanitation			607		clean, uncluttered, cleaning and nce equipment properly stored	VES NO NA NOB				
Garbage & refuse properly dispos					63 1 600	Testing Devices/Logging o	f Temperatures				
701 facilities maintained Non-food contact surfaces proper	ty	3		Spar Burg	Working o	ishwasher temperature and pressure	1				
702 constructed, in good repair and ci Food handlers properly attired an	d good boon b			801	gauges	A Carlon with the control of	YES NO NA NOB	a =			
703 personal hygiene Adequate protection from vermin	(YES) NO NA NOE	3		802		test kits and/ or papers provided ure logs maintained for refrigerated	YES NO NA NOB				
704 pests	KES/NO NOE		91.	803		nits (non-regulatory requirement)	YES NO NA YOB				
Living or sleeping quarters separa 705 food service area	(IYES NO NA NOE	3				Other					
Birds or animals other than guide 706 excluded from premises	(YES)NO NA NOE	3		100	almidge-i	of price late. It is report to the					
Wiping cloths used properly and s 707 in sanitizing solution	stored YES NO NA NOS	3				1227 Galless Str. Robinson	A LINE TO A STATE OF				
			Lillawes	1000	0.40(30)	Apter all sentings	- 11111				
DOS KIGHTIN BE IMI DOS FREEZ	PROVES	P		A.	M	ALA 3	Souls Shere	20) (U)	10		
		***							45		
		nfor	cem	ent A	ction:	(Mark "√", if Applicable)		nd.			
Re-Inspection Required: Yes	□ No □				Establish	ment closed Yes	No IX)			
Approximate Date of Re-Inspection:					Food Dis	carded Other					
Person in Charge Name:	/				Environme Environme	tal Health Officer Name:	CARK)			
/ alucia (Toro	WL			4 -	Date	July 1	10				
d/m/y)				1 1	Jate I/m/v)	25/04	114				