Estab	elishment Name Blo	W	Permit Number: 4842								
Mailir	ng Address		License Posted:	Licence No.:	(VE)						
Physic	Physical Address 4912-49 56, Yellowkan							Date of Inspection:	25/11/20	7/	
Routi	ne inspection Zin King Comple			ection 🗆			of pre	vious inspection (d/m/	v):	1	
terns mu		pection or controlled	in a ma blishma NOB	anner th	nit and o pserved	ot pose a for closure of yo	od safi ur esta	ety threat. Failure to inablishment.  " " in Box: R (re	nmediately correct o	r contr	ol crit
	Compliance Sta		CDI	R			Com	pliance Statu	controlled during in	specti CDI	on) R
Ti	me/Temperature of Potenti		ode					al Hygiene of Food			
	d holding temperatures ≤ 4°C	MES NO NA NOB			201	Hands clean		The second secon	YES NO NOR		_
102 Hot	holding temperatures ≥60°C				202	Adequate ha		ing facilities supplied &			-
103 Pro	per cooking of raw food of animal	YES NO NA NOB	- 30	94	203	Food handle	rs free (	of disease or condition th	NO NOB	- 17	-
orig 104 Pro	in per cooling time & temperatures	YES NO NA NOB		In the	204	may spread Food handle	through rs using	food proper utensils to avoid	YES NO NA NOB		-
105 Ade	equate equipment to maintain food	YES NO NA NOB				unnecessary hand contact with cooked/prepared food			YES NO NA NOB		
tem	peratures	YES NO NA NOB				<b>Potentially Hazardous Foods Protected from Cor</b>			ected from Conta	minat	lon
main and	per monitoring of temperatures per reheating procedures for hot	YES NO NA NOB			401				YES NO NA NOB		
holo	ding	YES NO NOB		17 3	402	sanitized	t surfac	es cleaned and	VES NO NA NOB		
108 Pro	per thawing procedures	YES NO NA NOB		出かいた	403 404			(vermin and insects) perly labeled, stored or	YES NO NOB		
204	Food, Water and Ice from	THE R. P. LEWIS CO., LANSING MICHIGAN PRINCIPLE STREET, NAME AND ADDRESS OF THE PARTY OF THE PAR	S		107			contamination	VES NO NOB		
302 Foo una	d obtained from approved sources d in good condition, safe & duiterated	YES NO NOB YES NO NOB							300		
303  F00	d properly labeled										
			Tem	perat	ure O	bservatio	ns				57.
	Item / Location	Temp (°C)	Iten	Item / Location (°C)				Item / Location			remp (°C)
Cold hold		2	10117 2000			(0)		1101117	LOUGHON	$\top$	(-0)
	014 71010					-				-	
	- Son Sea disc			100	-63		_				
	Bolish Krone in hime: I/A	II-o II-lino	Harain S	100	12/12/1	Shirker you		DISTORT BUILDING	Buy I lienty		
	Selection of the selection of	Property of the or	130		nie	g F Inc	on a	Sugrativ Aviiz	oco neu/V		
item Number	- Walliam Ch	Observat	ions	and C	orrec	tive Actio	ons	METAVITICA TOTAL	maest - a		ite
		2-111-	101111		las po	- Au - 25-3			100 - 100 -	(If appi	(cable)
					ALL AND						-31-
								И дипинентерни 🗏			
	and the second								CONSULTS - 3		
		750 1 25 1					- N	crave (Mindiana G/mi	in Life		
	ACCORD DE L'ONNE										
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			270.1								
$\neg$	70	245	-								
-											
						112		<u> </u>			
NT1411/102	20	150									_

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 NO (no			served licable	, Main , mont k	Mark "√" in Box: R (repeat violation) CDI (controlled during inspection)				
Compliance Statu	CDI	R		Compliance Status			R		
Food Equipment and	d Utensils	inn/u i je			Physical Fa	cilities			
Adequate facilities available to wash, rinse and/or equipment.	100	Food contact surfaces properly constructed or							
Appropriate procedures followed for 502 mechanical and/or manual dishwashing	YES NO NA NOB			1 70	located. Acceptable material used.	YES NO NA NOB			
9					Hot & cold water available; adequate press	7	na insu	-	
503 Proper storage of frozen food items Food storage containers not used for	PES NO NA NOB				Proper disposal of sewage & waste water Toilet facilities: properly constructed, suppl	ed VESNO NOB	20. (DIH.		
504 other purposes  Equipment and utensils that contact food are	YES NO NA NOB		4.50	604	& cleaned	WES NO NOB			
505 corrosion resistant and non-toxic  Equipment in good repair, cleaned and	YES NO NOB	8	100	605	Adequate lighting; lighting protected	YES NO NOB	they're	10	
506 sanitized	YES NO NOB		-	606	Adequate mechanical ventilation;	YES NO NA NOB	3.,		
General Sanita	tion				Testing Devices/Loggin	g of Temperatures			
Garbage & refuse properly disposed and facilities maintained	YES NO NOB	NO NOB		801	Proper location of thermometers and thermometers working accurately	FEG NO NA NOB	-0		
Non-food contact surfaces properly 702 constructed, in good repair and clean	YES NO NOB				Working dishwasher temperature and pres gauges		) Devil		
703 Food handlers properly attired	WED NO NA NOB	1 52		1000	and the same of the same	TES NO NA NOB	(TET)		
Adequate protection from vermin and insect	YES NO NOB				Chemical test kits and/ or papers provided Temperature logs maintained for refrigerate	d	200		
Living or sleeping quarters separated from 705 food service area	7			804	storage units (non-regulatory requirement)	YES NO NA NOB	n-14	i nati	
sel and stationary are many pro-	YES NO NA NOB		eolen.	n India		H SEA WEST	T ores		
706 Premises free of live birds and animals	FES NO NA NOB				Pulling To Sept 1	Carlo Company - Pro-			
mechen co	tiel he	rollshi	14	che Cur	with install	use	/ mo	14	
			11		THE PROPERTY OF THE PROPERTY OF	n several setting			
Number of Critical Items		nspe	ectio	and the same	esults		Aller		
Number of Chucal Items  Number of Repeat Critical Items			Number of Non-Critical Items  Number of Repeat Non Critical Items				Either T		
1-17-00-00-00-00-00-00-00-00-00-00-00-00-00						. 1101113	VIII.		
	En	forc	eme	nt A	ction: (Mark "√", If Applicable)		1	-	
Re-Inspection Required: Yes No					Establishment Closed Yes No				
pproximate Date of Re-Inspection;	240 219		7		Food Discarded Other		92		
erson in Charge Signature/)							1/2		