Establishment Name Roca's	Table		100	7			Permit Number:				3
Mailing Address	Taoic				100	52	License Posted:	Licence No.:	150	1000 K	110
Physical Address 302 - 57	100 E	440	140	7/	1111	1-1	☐ Yes ☐ No Date of Inspection:	22 /42	12	122	
Routine Inspection 2006 / Complain	And the second s	up Inspec		E,1	ellout	note	(d/m/y) ious inspection (d/m/	22/02	120	122	
CRITICAL ITEMS: Based on the tems must be corrected at the time of insperse may result in revocation or suspension	e inspection today, th pection or controlled	e critical in a mar blishmer NOB (l items nner th nt Perr (not ol	identifie lat will n nit and o	ed below are ot pose a fo closure of yo	violation od safet our estat	ns of the Food Estab by threat. Failure to in olishment.	lishment Safet	Tect or		
	not in compliance)	NA (n	ot app	olicable				controlled dur	ing ins	spectio	n)
Compliance Sta		CDI	R				pliance Stati			CDI	R
Time/Temperature of Potentia 101 Cold holding temperatures ≤ 4 C				201	P Hands clear		Hyglene of Food				
102 Hot holding temperatures ≥60°C	FESNO NA NOB	100		202			ng facilities supplied &	VES NO	NOB		-1505
	SES NO NA NOB			203	accessible		disease or condition th	(ES)KO	NOB		
103 Proper cooking of raw food of animal origin 104 Proper cooling time & temperatures	VES NO NA NOB	197	2		may spread Food handle	through i	iood proper utensils to avoid	YES NO NA	NOB		
	VESNO NA NOB	-		204	unnecessar cooked/prep			YES NO NA	NOB	1/4	
105 Adequate equipment to maintain food temperatures	® NO NA NOB	35 20		75	Potentiali	y Haza	rdous Foods Prot	ected from (Contai	minati	on
106 Proper monitoring of temperatures	YES NO NA NOB			401	Food sepan			WED NO NA	NOB		
107 Proper reheating procedures for hot holding	1 NO NA NOB			402	sanitized		s cleaned and	YE NO NA	NOB		
108 Proper thawing procedures	YES NO NA NOB			403 404			(vermin and insects) erly labeled, stored or	YES NO	NOB		-
Food, Water and ice from		25		117			contamination	YES NO	NOB		
301 Food obtained from approved sources 302 Food in good condition, safe & unadulterated	NO NOB										
303 Food properly labeled	MES NO NOB										
	Food	Temp	pera	ture O	bservati	ons					
Item / Location	Temp (°C)	item	/ Loca	ation		emp •C)	ltem /	/ Location			emp (°C)
mld bold	4	whe-	10 145		- 1-						
110	-22			o Court Law							
trozen hold	122	de la constant		-10	to all to local	WHEAT			-		
11 11 191						1					
Annual Control of	The state of the s		100	n D	en un		Plant Park	8 11			
Item Number	Observat	lons a	and (Correc	tive Acti	ions	HINE NO.	1114 1887		Corre	te
Humber	The Political States of the								-	(If appli	cable)
		W 76		1177		SCHOOL S					
					- 1911		discount of the same				
				Ort Carl	19 17 K	911		11/6			
			3.50	VII A THE			- K UK -	Inch I	-		
	10 401		-	-		-	V		-		
					7 SW 1986						
									-		
								2	-		
					4.0				1		
					17500		1967				

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

LEGEND Circle One of: YES (in compliance) NO (not in compliance) Compliance Status		NOB (not obs NA (not appil			main in box. It (reheat alots			ntion) during Inspection)	
		CDI	R		Complia	Compliance Status			R
Food Equipment ar	nd Utensils	mr.	TR	0/ 11	STATE OF THE STATE	Physical Facili	ties		
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES NO NA NOB	77.0		601	Food contact surfaces proplocated. Acceptable materi		YES NO NA NOB		
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB		110	TYPE TYPE	Hot & cold water available:	China not married to	YES NO NOB	1	
Proper storage of frozen food items	WED NO NA NOB			603	Proper disposal of sewage		YES NO NOB	Wei S	He
Food storage containers not used for other purposes	NO NA NOB	No.		604	Toilet facilities: properly co & cleaned	nstructed, supplied	ES NO NOB		
Equipment and utensils that contact food and corresion resistant and non-toxic	ESNO NOB			605	Adequate lighting; lighting	protected	FES NO NOB	day =	
Equipment in good repair, cleaned and sanitized	MES NO NOB			606	Adequate mechanical vent	lation;	YES NO NA NOB		
General Sanlt	ation				Testing Dev	ices/Logging o	f Temperatures		
Garbage & refuse property disposed and 01 facilities maintained	PNO NOB			801	Proper location of thermore thermometers working according		YES NO NA NOB	I	
Non-food contact surfaces properly 02 constructed, in good repair and clean	FER NO NOB				Working dishwasher tempe gauges				
03 Food handlers properly attired	WE'S NO NA NOB		usa te	803		apers provided	YES NO NA NOB		
Adequate protection from vermin and insect	VES NO NOB				Temperature logs maintain storage units (non-regulato	ed for refrigerated	YES NO NA NOB	Pie	
Living or sleeping quarters separated from 05 food service area	YES NO NA NOB				otoroge arms (nor regulate	ry requirement	TES NOTES 1108	os in	-
06 Premises free of live birds and animals	YES NO NA NOB		17						
EHO has M		10000			ctive Actions	me 01	A l'arpe	(If appli	
EHO has M		10000				me 0/	A l'arpe		
EHO has he was a second of the	necont		de	on Re			A l'arpe		
	necont		de	on Re	esults	ical Items			
umber of Critical Items	7 reconst	Insp	ection	on Re	esults Number of Non-Crit	ical Items Non Critical It			
umber of Critical Items umber of Repeat Critical Items	Pecan	Insp	ection	on Re	esults Number of Non-Crit Number of Repeat Ction: (Mark • ✓ •, If A	ical Items Non Critical It	ems		
umber of Critical Items umber of Repeat Critical Items	7 reconst	Insp	ection	on Re	esults Number of Non-Crit Number of Repeat Ction: (Mark • ✓ •, if A	ical Items Non Critical It			
umber of Critical Items umber of Repeat Critical Items	Pecan	Insp	ection	on Re	esults Number of Non-Crit Number of Repeat Ction: (Mark • ✓ •, If A	ical Items Non Critical It	ems		

(d/m/y)