| Establishment Name | P | Permit Number: / 7 - 1880 / | | | | | | | |
|--|--|------------------------------|---|--------------------------------------|---|--|------------------|-----------|--|
| Malling Address | | | | | License Posted: Licence No.: | | | | |
| Physical Address - 5107 48th St. Valley Landa | | | | | ate of Inspection: | 23/01/20 | 323 | | |
| Routine Inspection Complain | late of previou | revious Inspection (d/m/y) : | | | | | | | |
| ` | pection or controlled in a non of your Food Establishm In compliance) NO | nanner tha | at will not pose a nit and closure of served) | a food safety t | threat. Failure to im thment. " In Box: R (re | shment Safety Regi mediately correct o peat violation) ontrolled during in | r control | l critica | |
| Compliance Sta | tus co | I R | | Compl | S | CDI | R | | |
| Time/Temperature of Potenti | | | | Personal I | lyglene of Food | Service Workers | | | |
| 101 Cold holding temperatures ≤ 4°C 102 Hot holding temperatures ≥60°C | YESNO NA NOB | | | lean & properly | washed facilities supplied & | WESNO NOB | 2 A | - 11/2 | |
| | (ES)NO NA NOB | | accessib | le | 20 | YESNO NOB | | | |
| 103 Proper cooking of raw food of animal origin | PESNO NA NOB | | | ndlers free of di ead through foo | sease or condition that | ES NO NA NOB | | | |
| 104 Proper cooling time & temperatures | (ES)NO NA NOB | | Food hai | | per utensils to avoid | WES NO NA NOB | 1 16.51 | | |
| 105 Adequate equipment to maintain food temperatures | ES NO NA NOB | | Potenti | ally Hazard | ous Foods Prote | cted from Conta | mlnati | on | |
| 106 Proper monitoring of temperatures | VES NO NA NOB | | | parated and pro | | YESNO NA NOB | | | |
| 107 Proper reheating procedures for hot holding | SESNO NA NOB | | 402 Food con sanitized | ntact surfaces o | leaned and | ES NO NA NOB | | | |
| 108 Proper thawing procedures | YES NO NA NOB | | | | rmin and insects) y labeled, stored or | YESNO NOB | | | |
| Food, Water and Ice from | The second secon | | | prevent food co | | YES NO NOB | | | |
| 301 Food obtained from approved sources 302 Food in good condition, safe & unadulterated 303 Food properly labeled | ES NO NOB | | | | | - " | | | |
| | | nperat | ure Observa | ations | | The State of the S | | 120 | |
| Item / Location | Temp (°C) | em / Loca | tlon | Temp (°C) | Itam / | Location | | emp | |
| Walt in Prozen | 4-18 Wall | E /2 | cald | 2.8 | hot hole | Cocation | 6 | (°C) | |
| THE RESERVE AND ADDRESS OF | Sila pa pi 2 2000 | ja Leverane | 101 | 11 | R 31 | 2 | 6 | 7 | |
| bar cold | 2.1 | | 7 7 | 2.3 | | and was tra | | | |
| Item Table 1 | Observations | c and C | | | S WILLIAM STREET | | Сотге | | |
| Number | Observations | s allu C | offective A | | ies on a div | | Dai (If appli | | |
| | or Standard and | | 36 | 100 | | 2-11 | | | |
| | | = 4 | | | | | | | |
| | | | M13 / | | | | | | |
| | | | = 11/10 | | | 100 946 | | | |
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| NWT1411/1020 | | | | | | | | | |

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.

| | compliance) t in compliance) | | not obs | served) licable) | Mark "✓ | | eat violation) entrolled during in: | spection | on) |
|--|---------------------------------|-------|---------|---|---|------------------------|--|---------------|-------|
| Compliance Status | | CDI | R | Compliance Status | | | | CDI | ·R |
| Food Equipment an | d Utensils | A.E. | | 100 | | Physical Facili | ties | | |
| Adequate facilities available to wash, rinse and sanitize utensils and/or equipment. | | | | | Food contact surfaces properly constructed or located. Acceptable material used. | | | | |
| Appropriate procedures followed for mechanical and/or manual dishwashing | YES NO NA NOB | 1 | | 833 | Hot & cold water availab | | NO NOB | -0, | |
| 503 Proper storage of frozen food items | NO NA NOB | | 100 | 13 | Proper disposal of sewage & waste water Toilet facilities: properly constructed, supplied & cleaned | | PES NO NOB | | |
| Food storage containers not used for other purposes | NO NA NOB | | | | | | P NO NOB | | West. |
| Equipment and utensils that contact food are 505 corrosion resistant and non-toxic | | | 2111 | 348 | Adequate lighting; lightin | n protected | NO NOB | 121 | |
| Equipment in good repair, cleaned and sanitized | YES NO NOB | 10.15 | | | Adequate mechanical ve | CALCULATION SWIT | P NO NA NOB | 200 | |
| General Sanita | | NE DE | SI III | 000 | Fay Delica (| evices/Logging o | 0 | | |
| Garbage & refuse properly disposed and | (FO) 70 - 10 - 1 | | | | Proper location of therm | | | 1 | |
| 701 facilities maintained Non-food contact surfaces properly | VES NO NOB | | | 801 | hermometers working a Working dishwasher ten | ccurately | NO NA NOB | | |
| 702 constructed, in good repair and clean | NO NOB | | | | auges | iperature and pressure | NO NA NOB | 130 | |
| 703 Food handlers properly attired Adequate protection from vermin and insect | 1 NO NA NOB | | | | Chemical test kits and/ c | | YES NONA NOB | | |
| 704 pests | MO NOB | | | | Femperature logs maint storage units (non-regula | | WES NO NA NOB | 2 | |
| Living or sleeping quarters separated from food service area | NO NA NOB | | | | | 7000 | | Ben | |
| 706 Premises free of live birds and animals | WES NO NA NOB | | 710 | | | | | | |
| 302 Glasswosher - unst | | | | | | de bense politi | | ert | got |
| Mechanical a | res huas | | | | | rours; | 9 42 | <u></u> | |
| Number of Critical Items | 11/2/2010 - 22 | insp | ectio | | sults | With and Itaman | The backcall & | Marine Marine | 0 |
| Number of Repeat Critical Items | | | | Number of Non-Critical Items Number of Repeat Non Critical Items | | | | | |
| | | nfor | ceme | ent A | ction: (Mark " | if Applicable) | (Brox Day) ET | | .1754 |
| Re-Inspection Required: Yes | No | | Ú. | | Establishment Closed | Yes | No 🗗 | / | |
| Approximate Date of Re-Inspection: | | | | | Food Discarded | Other | | | |
| Person in Grange Signatura | | | | Ir | spector Signature | | | | |
| Date | | | | | | | | | |