Establishment Name Bush	Order	Gov.	15/0	ns	0	tol.	· ·	Permit Number:	916		
Mailing Address							License Posted:	Licence No.:		10	
Physical Address / Style	- Louns in		L	11.		1. 5		Date of Inspection:	20/10/		
	Physical Address SO Liberary, Se Sollow (1), Xe  Routine Inspection  Follow-up Inspection  Follow-up, date of pre						c of prov	(d/m/y) 28/10/			2
	- 17										
CRITICAL ITEMS: Based on	the inspection today,	, the critic	al item	s iden	itified	d below are	violatio	ns of the Food Estab	lishment Safety Reg	ulations	. Criti
ems must be corrected at the time of in ems may result in revocation or suspen	ispection or controlling in the controlling of your Food Fo	led in a m stablishm	lanner t lent Per	ihat wi mit ar	ill no nd cl	ot pose a fo	od safe	ty threat. Failure to in	nmediately correct o	r contro	ol criti
	S (in compliance)		3 (not o						1000		
	(not in compliance		(not ap				Mark*		epeat violation) controlled during in	spectio	on)
Compliance St		CDI	R			(	Com	pliance Statu	IS	CDI	R
Time/Temperature of Poten  101   Cold holding temperatures ≤ 4°C		and companies an extraording at 1977	100					I Hygiene of Food			
102 Hot holding temperatures ≥ 60°C	YES NO NA NO	OB	280	100		Hands clear		rly washed ing facilities supplied &	YES NO (NO)		
103 Proper cooking of raw food of animal	YES NO MAN	ОВ			200	accessible			SENO NOB		
origin	YES NO NA NO	ОВ	1			may spread	through		ES NO NA NOB		
104 Proper cooling time & temperatures	Co					Food handle unnecessar		proper utensils to avoid entact with			
105 Adequate equipment to maintain food	M AN ON SEE	9.11		3,9		cooked/prep	ared foo	d	YES NO NA NOB		
temperatures	WE NO NA NO	ОВ	6 1		-			rdous Foods Prote	The second secon	minati	ion
106 Proper monitoring of temperatures  107 Proper reheating procedures for hot	MEN NO NA NO	OB		-	_	Food contac		protected s cleaned and	YES NO NA NOB		7.100.171
holding  108 Proper thawing procedures	YES NO NA NO	OB O				sanitized	-00		NO NA NOB		3
Food, Water and Ice fro	The second secon							(vermin and insects) erly labeled, stored or	MEN NOB	_	
301 Food obtained from approved sources	YES NO NO	and the same of the same	5	L		used to prev	ent food	contamination	NO NOB		
Food in good condition, safe & unadulterated	VESTIO NO			1							
303 Food properly labeled	YES NO NO										
	Foc	od Tem	npera	ture	Ob	servation	nns				1
	Temp					The state of the s	mp	1		T	emp
Item / Location	(°C)	Itei	m / Loca	ation	- 10	(0	C)	Item /	Location		(°C)
cold hold displ	19.2										
, ,					6			3 - 300			
Coran filled	2-71	tille unde	1 101	TE I	000	ELD ST	reger y	2010ST 2016FF	EDA MILIAN		
Toren hold disp	7 30		5.1	150						_	_
The state of the s	FCO	HE TO	11-92			A STATE	Chall	HEIGHT TOO T	to they.		
Rem	Observ	ations	and (	Corr	ect	ive Acti	ons	me wife new action	HI STREET	Correc	
Number						1101100		will be		(If appli	
	_30000	Sluter =				The second	STATE OF	officer with result	MINE 3		
ab a s								calificate in 19			
				TA III	100.			CALLER SIX			
				19.1							
109						TSETT WA	-	mat gelling in	100000		
14-1152-11 -1.65									170.00		
						W. C.	To.	y 1-2-			
				202							
							-				

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)			NOB (not observed) NA (not applicable)				Mark "√" in Box: R (repeat violation) CDI (controlled during inspection)				
Compliance Status			CDI	R		Compliance Status				R	
	Food Equipment an	d Utensils	Silles 1	10 (m)		Physica	l Faciliti	es			
Ade	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.				604	Food contact surfaces properly constructed or located. Acceptable material used.					
App	ropriate procedures followed for hanical and/or manual dishwashing	NO NA NOB		10	1.0	located. Acceptable material used.  Hot & cold water available; adequate p					
	per storage of frozen food items	ME NO NA NOB				7.000 00.000	11/11/11		Manual Control	77	
Food	storage containers not used for	FE NO NA NOB		130	603	Toilet facilities: properly constructed, supplied			20-		
Equi	604 other purposes  Equipment and utensils that contact food are 605 corrosion resistant and non-toxic	6	11111	1.750	10	& cleaned		~	K'		
Equi	pment in good repair, cleaned and			TE.	TO WE	Adequate lighting; lighting protected		YES NO NOB			
506 sanit		NO NOB			606	Adequate mechanical ventilation;		YES NO NA NOB	111/		
10-4	General Sanita	ition				Testing Devices/Log	ging of	Temperatures			
701 facili	page & refuse properly disposed and ties maintained	NOB NOB		I Go	801	Proper location of thermometers and thermometers working accurately NO NA I		E NO NA NOB	23		
	food contact surfaces properly tructed, in good repair and clean	₩NO NOB			802	Working dishwasher temperature and gauges	oressure	YES NO NOB		0501	
	I handlers properly attired	MO NA NOB			803	Chemical test kits and/ or papers provi	ded	YES NA NOB			
704 pests		PS NO NOB			75	Temperature logs maintained for refrig- storage units (non-regulatory requirem	erated	YES NO NA NOB	10-00		
	g or sleeping quarters separated from service area	PENO NA NOB					2 20		THE R	1 1 1	
706 Prem	nises free of live birds and animals	WES NO NA NOB									
			0121 510	Y L DI	5 41	A laspochos		0/			
	er of Critical Items er of Repeat Critical Items		nsp	ectic	1	esults lumber of Non-Critical Iter lumber of Repeat Non Crit		ms			
		En	forc	eme	ent A	ction: (Mark " V", If Applicable)					
Re-Inspecti	on Required: Yes	No D			1 1	Establishment Closed Yes		No			
Approximat	te Date of Re-inspection:	200	i— I			Food Discarded Other		Ne New I			
Person In	pares Signature	We we will be left		- 100		spector Signature	<u></u>	>			