	100	10100	- ,	10	1-/-			Permit Number:			
Establishment Name	Cang	16 16	_	C4	46		I I have	42	5		
Mailing Address (		Valley.	11/	10	_ 1		140	License Posted:	Licence No.:	FOR B	- 3
Maining Address (10	X 1072	, Laron	ואנ	NIT	ح , '	MI		☐ Yes (☐ No		1	
Physical Address	701 5	3 HUE	X	LV	12	トン		Date of Inspection: (d/m/y)	28/03	170	77
Routine Inspection	Complain	nt □ Follow-u	ıp Insp	ection 🗆	l If fo	ollow-up, da	te of prev	ious inspection (d/m/	y) :		سب ري
DITICAL ITEMS	2			4.4.					,		
RITICAL ITEMS ms must be corrected a	at the time of inspi	inspection today, the ection or controlled	e critic	al items	identific	ed below ar	re violatio:	ns of the Food Estab	olishment Safety F	Regulation	ns. Crit
ms may result in revoca	ition or suspension	n of your Food Estal	blishm	ent Pern	nit and	closure of v	vour estab	ty threat. Failure to it olishment.	mineulately corre	ct or cont	JOI CITI
EGEND Circle One		n compliance)		(not ob		-					
		ot in compliance)		not app			Wark		epeat violation) controlled durin	g inspect	ion)
Comp	liance Stat	iie.	CDI	R			0				T -
				Compliance Status				CDI	R		
Time/Temperat			3 - 22	Personal Hyglene of Food Service Works							
<ul><li>Cold holding temperate</li><li>Hot holding temperate</li></ul>		YES NO NA NOB		-	201			rly washed ng facilities supplied &	(AES NO N	ОВ	=
		YES NO NA NOB				accessible				ОВ	=
03 Proper cooking of raw origin		YES NO NA NOB	130-1	7	203	may sprea		disease or condition the	YES NO NA N	OB	0
04 Proper cooling time &	temperatures				204	Food hand unnecessa		proper utensils to avoid			
05 Administration		YES NO NA NOB			204	cooked/pre			YES NO NA N	ов	1111
O5 Adequate equipment to temperatures	E4	YES NO NA NOB		7		Potential	lly Hazaı	rdous Foods Prote			tion
Proper monitoring of te Proper reheating proces		(YES NO NA NOB			401	Food sepa			(YES)NO NA N	ОВ	1111
holding		YES NO NA NOB		11	402	Food conta sanitized	act surface:	s cleaned and	YES NO NA N	OB	
8 Proper thawing proced		YES NO (JA NOB	F)19	- Little	403 404	Facility free	e of pests (	vermin and insects) erly labeled, stored or		OB	
		Approved Source	S		404	used to pre	event food	contamination	(YES NO NO	ов	
D1 Food obtained from ap D2 Food in good condition		YES NO NOB							<u> </u>		
unadulterated  D3 Food properly labeled		YES NO NOB	<u> </u>								
Took properly labeled											
			lem	perat	ure O	bservat					
ltem / Locati	on ,	Temp (°C)	Iten	n / Locat	tion		emp (°C)	Item /	Location		Temp
(1)(1)	Frida.	32 [	Mel	K				_			` ,
			<u> </u>	m N							
	THE ARTHUR	- 02-07	111257/2			Franklin street		Several Bill Standard	ALLEGE PROPERTY.	S. Carrier	
	w Saltson II	idea / P Sta	20	Muz po	SHOTTI CHIS	311 50	Ig k	H 888 ATT THE		06	
Item										Con	action
umber		Observati	ons	and C	orrec	tive Act	ions				ate plicable)
	. \	0 1	local	10	HETH	Ditter In	0.00 / 0.00	man illeridomena	OSCIO IL ENGLIS	fee miles	
	1200 - 10	Tour John	0.1	111	100	. 4	ex	100 10	81 (91	-	
Risci	PITHIN	N Pool	×(\\\	CY	<del>(15)</del>	600	- Vivino		-100		
011219	e IVIA	MM4 10	1	CO	1-7-	H.C	POX	CONVI	BN 9		
Prepa	ckage	1 1500 45			A ANS	8	0 /	NAME OF TAXABLE PARTY.			
	0	and training a physical re-	no th	etta silver		COURT OF	7.700 IP	resident militarian	=1134111		
Sil	HILL HENGE	[7] [7] 25]	Health	-			U	and the same of the same		_	
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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.

				IOB (not observed) Mark "√" in Box: R (repeat violation CDI (controlled du					
Compliance Status			R		Compliance Status				R
Food Equipment	and Utensils	et lu				Physical Facili	ties		1
Adequate facilities available to wash, rins 501 and sanitize utensils and/or equipment.	YES DO NA NOB			601	Food conta	oct surfaces properly constructed or coeptable material used.	YES NO NA NOB		Transition of
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB			SAVE		water available; adequate pressure	ES NO NOB		
503 Proper storage of frozen food items Food storage containers not used for	YES NO NA NOB	1,1		603			YES NO NOB	110	
504 other purposes	VES NO NA NOB			604	& cleaned	ies: properly constructed, supplied	PES NO NOB		
Equipment and utensils that contact food corrosion resistant and non-toxic	YES NO NOB		205000	605	Adequate l	ghting: lighting protected	VES NO NOB	P. V	-30
Equipment in good repair, cleaned and sanitized	YES NO NOB	1.55	ithere	606	Adequate r	nechanical ventilation;	VES NO NA NOB	141/107	
General San	iltation					Testing Devices/Logging o			
Garbage & refuse properly disposed and facilities maintained	(YES)NO NOB			801	thermomete	tion of thermometers and ers working accurately	(YES) NO NA NOB	ш	
Non-food contact surfaces properly constructed, in good repair and clean	YES NO NOB			802	Working dishwasher temperature and pressur 802 gauges		YES NO NA NOB	1100-17	
703 Food handlers properly attired	YES NO NA NOB	278		803	Chemical to	est kits and/ or papers provided	FES NO NA NOB		
Adequate protection from vermin and inse	YES NO NOB			804	Temperatu	re logs maintained for refrigerated its (non-regulatory requirement)	YES NO NA NOB	-15	
Living or sleeping quarters separated from 705 food service area					3001	the transfer of the transfer o	TEG NIGHTA NOD		MOC.
706 Premises free of live birds and animals	(YES)NO NA NOB	4		_			A wa	Del .	-
								0	-41
Observations and Corrective Actions								Correction Date (if applicable)	
the open trains	EHO Oppnir	85 50 19	2(	uspe Lo UC	Lat Mil	all en food of	Seleto Fremte	14	
		nsn	ecti	on Re	esults				
Number of Critical Items  Number of Repeat Critical Items  Number of Repeat Non Critical Items  Number of Repeat Non Critical Items							ems	1	th
	Fn	forc	em	ent A	ction	Mark "√", If Applicable)			1.1
	<u> </u>	WH.01	70111			Million Sold Control			
Re-Inspection Required: Yes No No				Establishment Closed Yes No No					ulivel
Approximate Date of Re-inspection:		SET 1		-	Food Disca	rded Other			
Person in Charge Signature  Charge Signature	bran				nspector Sign	ature 2			