

CRITICAL ITEMS: Based on the inspection today, the critical items identified below are violations of the Food Establishment Safety Regulations. Critical items must be corrected at the time of inspection or controlled in a manner that will not pose a food safety threat. Failure to immediately correct or control critical items may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

Compliance Status			CDI	R
Time/Temperature of Potentially Hazardous Foods				
101	Cold holding temperatures $\leq 4^{\circ}\text{C}$	YES NO NA NOB		
102	Hot holding temperatures $\geq 60^{\circ}\text{C}$	YES NO NA NOB		
103	Proper cooking of raw food of animal origin	YES NO NA NOB		
104	Proper cooling time & temperatures	YES NO NA NOB		
105	Adequate equipment to maintain food temperatures	YES NO NA NOB		
106	Proper monitoring of temperatures	YES NO NA NOB		
107	Proper reheating procedures for hot holding	YES NO NA NOB		
108	Proper thawing procedures	YES NO NA NOB		
Food, Water and Ice from Approved Sources				
301	Food obtained from approved sources	YES NO NOB		
302	Food in good condition, safe & unadulterated	YES NO NOB		
303	Food properly labeled	YES NO NOB		

Compliance Status			CDI	R
Personal Hygiene of Food Service Workers				
201	Hands clean & properly washed	YES NO NOB		
202	Adequate handwashing facilities supplied & accessible	YES NO NOB		
203	Food handlers free of disease or condition that may spread through food	YES NO NA NOB		
204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES NO NA NOB		
Potentially Hazardous Foods Protected from Contamination				
401	Food separated and protected	YES NO NA NOB		
402	Food contact surfaces cleaned and sanitized	YES NO NA NOB		
403	Facility free of pests (vermin and insects)	YES NO NOB		
404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES NO NOB		

[illegible]

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 within 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					CDI	R
Food Equipment and Utensils								Physical Facilities						
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES	NO	NA	NOB			601	Food contact surfaces properly constructed or located. Acceptable material used.	YES	NO	NA	NOB	
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB			602	Hot & cold water available; adequate pressure	YES	NO	NA	NOB	
503	Proper storage of frozen food items	YES	NO	NA	NOB			603	Proper disposal of sewage & waste water	YES	NO	NA	NOB	
504	Food storage containers not used for other purposes	YES	NO	NA	NOB			604	Toilet facilities: properly constructed, supplied & cleaned	YES	NO	NA	NOB	
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO	NA	NOB			605	Adequate lighting; lighting protected	YES	NO	NA	NOB	
506	Equipment in good repair, cleaned and sanitized	YES	NO	NA	NOB			606	Adequate mechanical ventilation;	YES	NO	NA	NOB	
General Sanitation								Testing Devices/Logging of Temperatures						
701	Garbage & refuse properly disposed and facilities maintained	YES	NO	NA	NOB			801	Proper location of thermometers and thermometers working accurately	YES	NO	NA	NOB	
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO	NA	NOB			802	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB	
703	Food handlers properly attired	YES	NO	NA	NOB			803	Chemical test kits and/ or papers provided	YES	NO	NA	NOB	
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB			804	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB	
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB									
706	Premises free of live birds and animals	YES	NO	NA	NOB									

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
603	Investigate and repair leaking plumbing fixture in the vicinity of lower floor electrical panel - continue to mitigate leak	CDI
	✓ Surface sanitizer (quat) ~300 ppm	

Inspection Results			
Number of Critical Items	0	Number of Non-Critical Items	1
Number of Repeat Critical Items	0	Number of Repeat Non Critical Items	0

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required:	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>	Establishment Closed
Approximate Date of Re-Inspection:		Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>
		Food Discarded	Other

Person In Charge Signature	<i>[Signature]</i>
Date (d/m/y)	August 24 th 2022

Inspector Signature	<i>[Signature]</i>
Date (d/m/y)	24/08/2022