Mailing 4	hment Name Cook	165 € €	0.				Permit Number:	rending		
woming A	Address						License Posted:	Licence No.:		
Physical	Address / - 5/	19 51	SK	41	2	brite	Date of Inspection:	02/02/	207	_
Routine	Inspection Compla) -	ection 🗆			(d/m/y) vious inspection (d/m/		202	_
			-		-					=
ms must b	AL ITEMS: Based on the be corrected at the time of ins	inspection today, the section or controlled	e critica io a ma	al items i	identifie	d below are violation	ons of the Food Estab	lishment Safety Reg	ulations.	. C
ms may re	esult in revocation or suspension	on of your Food Estat	olishme	ent Perm	nit and c	losure of your esta	ety trireat, Fallure to ir ablishment.	nimediately correct o	r contro	il C
EGEND	Circle One of: YES (in compliance) not in compliance)	NOB	(not ob not app	served)	Mark	"√ " In Box: R (re	epeat violation) controlled during in	spectio	
	Compliance Sta	tus	CDI	R		Com	pliance Statu	ıs	CDI	
Time	/Temperature of Potenti	ally Hazardous Fo	ods			Person	al Hygiene of Food	Service Workers		
	olding temperatures ≤ 4°C	YES NOW NOB		285	201	Hands clean & prop	erly washed	YES NO NOB		
02 Hot hol	lding temperatures ≥60°C	YES NO NO NOB			202	Adequate handwasi accessible	ning facilities supplied &	YES NO NOB		
03 Proper origin	cooking of raw food of animal	YES NO NA NOB	1		203	Food handlers free may spread through	of disease or condition th	YESNO NA NOB		
	cooling time & temperatures	125 115 1155	100			Food handlers using	proper utensils to avoid	TESMONA NOB		_
Щ		YES NO NOB			204	unnecessary hand of cooked/prepared for		NO NA NOB		
5 Adequa	ate equipment to maintain food	YES NO NOB	E-18			The state of the s	ardous Foods Prote		minati	Or
96 Proper	monitoring of temperatures	YES NO NO NOB	-7,6		401	Food separated and	THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLUMN TW	FES NO NA NOB		
7 Proper holding	reheating procedures for hot	YES NO NOB			402	Food contact surfact sanitized	es cleaned and	NO NA NOB		_
	thawing procedures	YES NO NA NOB		14533		Facility free of pests	(vermin and insects)	YES NO NOB		_
The second second second second	Food, Water and Ice from		S		404	Toxic chemicals pro- used to prevent food	perly labeled, stored or 1 contamination	YES NO NOB		
	btained from approved sources good condition, safe &	PES NO NOB						1100		Т
unadult	terated	NO NOB		7						
13 F000 P	roperly labeled	YESNO NOB								
		the second secon	Tem	perati	ure O	servations				
	Item / Location	Temp	Item	/ Locat	ion	Temp (°C)	item /	Location	-	em °C
			-V-		grid Ga		10007	20001011	'	
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	sum (Vall Tilly Quiter Isl	William Wild State	6115	Disn'i	de m	ecd gran	rich de la	novilse -	5.1	
	THE PARTY OF THE P				100				Correc	
Item		Observati	ons	and C	orrect	ive Actions		THE RESERVE OF	Date	
					2400	MAGGINE ALL A	malis in distribution of a local here their complete			cabl
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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.

	compliance) t in compliance)		(not ob ot app				neat violation) entrolled during in:	spectio	n)
Compliance Statu	CDI	R	Compliance Status			Party design	CDI	R	
Food Equipment and	d Utensils			113	Physic	al Facili	tles -		
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	NO NA NOB			601	Food contact surfaces properly con- located. Acceptable material used.	structed or	NO NA NOB	- 10	
Appropriate procedures followed for mechanical and/or manual dishwashing	PENO NA NOB			1 10	Hot & cold water available; adequat		A		
503 Proper storage of frozen food items	YES NO NOB					(1947)		-535,71	100
Food storage containers not used for other purposes	FES NO NA NOB				Proper disposal of sewage & waste Toilet facilities: properly constructed & cleaned	, supplied	Lang Hall gar	5191	
Equipment and utensils that contact food are corrosion resistant and non-toxic	NO NOB	200	79 9	000		160	NO NOB		
Equipment in good repair, cleaned and sanitized	NO NOB	1111		1	Adequate lighting; lighting protected		YES NO NOB		
General Sanita				000	Adequate mechanical ventilation: Testing Devices/Lo	ngging o	YES NOME NOB		
Garbage & refuse properly disposed and	William Water				Proper location of thermometers and	DOM: NOT	remperatures		
701 facilities maintained Non-food contact surfaces property	NO NOB	-Thou		801	thermometers working accurately Working dishwasher temperature an	Contraction	YES NO R NOB	i sa	
702 constructed, in good repair and clean	MOB NOB			802	gauges	prosoule	VER NO NA NOB		
703 Food handlers properly attired Adequate protection from vermin and insect	ES NO NA NOB	-		803	Chemical test kits and/ or papers pro Temperature logs maintained for ref		YESIN NA NOB		
704 pests Living or sleeping quarters separated from	ESNO NOB	-	_	804	storage units (non-regulatory require		YES NO NA NOS	201	
705 food service area	NO NA NOB					Albini			9
706 Premises free of live birds and animals	YES NO NA NOB			0.000	The state of the s		Sne		
		WILLIAM .	= 415/10		A Style of Legister again	STATE			
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Number of Critical Items Number of Repeat Critical Items Re-Inspection Required: Yes	10 06 j	Inspo	ectio	n Re	Soults Number of Non-Critical Ite Number of Repeat Non C Ction: (Mark "\sqrt{", if Applicable} Establishment Closed Ye Food Discarded Other	ems ritical It	3 6 (MO 2000) N		
Number of Critical Items Number of Repeat Critical Items Re-Inspection Required: Yes	10 06 j	Inspo	ectio	n Re	esults Jumber of Non-Critical Ite Jumber of Repeat Non C Ction: (Mark " V", if Applicable Establishment Closed Ye	ems ritical It	3 6 (MO 2000) N		