	10/0
Establishment Name Copperhouse Ecocory and License Posted:  Mailing Address  License Posted:  Yes Q No	Licence No.:
Physical Address 484 // Date of Inspection	11: 2/1/20/202
Routine Inspection  Complaint Follow-up Inspection If follow-up, date of previous inspection (d/m/y)	5/00/202
RITICAL ITEMS: Based on the inspection today, the critical items identified below are violations of the Food Es	tablishment Safety Regulations, C
ems must be corrected at the time of inspection or controlled in a manner that will not pose a food safety threat. Failure to ems may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.	o immediately correct or control of
FGEND Circle One of: VES (in compliance) NOR (not observed)	/
NO (not in compliance) MA (not conflictle)	(repeat violation) I (controlled during inspection)
Compliance Status Compliance Sta	
Time/Temperature of Potentially Hazardous Foods Personal Hygiene of Fo	
101 Cold holding temperatures ≤ 4°C VE8 NO NA NOB 201 Hands clean & properly washed	NO NOB
102 Hot holding temperatures ≥60°C  TESNO NA NOB  202 Adequate andwashing facilities supplied accessfule	& S NO NOB
103 Proper cooking of raw food of animal 203 Food handlers free of disease or condition	n that
104 Proper cooling time & temperatures Food handlers using proper utensils to av	oid SES NO NA NOB
YES NO NA OB 204 unnecessary hand contact with cooked/prepared food	YESNO NA NOB
OS Adequate equipment to maintain food temperatures  Adequate equipment to maintain food temperatures  Potentially Hazardous Foods Pr	
06 Proper monitoring of temperatures	FÉSNO NA NOB
07 Proper reheating procedures for hot holding YES NO NA NO Sanitized Sanitized	® NO NA NOB
08 Proper thawing procedures YESNO NA NOB 403 Facility free of pests (vermin and Insects)	MES NO NOB
used to prevent food contamination	ESNO NOB
02 Food in good condition, safe &	
unadulterated (FENO NOB ) 03 Food properly labeled (FENO NOB )	
Food Temperature Observations	
Temp Temp	Теп
Item / Location (°C) Item / Location (°C) Item	n / Location (°C
walk in cold 2.2 cald hald 1 3.3 hat had	2 / 8/
11 1 xrozen +29 2 0.2	
philosent multipolicitati de trata de protocolor de contrata de co	ALTHOUGH -
toom we have author on the state of the stat	THE TAX BE A STATE OF THE TAX BE A STATE OF THE TAX BE A STATE OF
43	Mark drawn
Observations and Corrective Actions	Correction Date
	(H applicab
I Hardistage of a growing control and the state of the st	MOTE A BILL
	ACCUMULATION OF THE PROPERTY O
12 Place ensure battary is replaced on hard in men's washroom - second sink is qualific	state.
In Meh's unchant	
- Car Dalah 's as 1/1	
second state is almost	The second second
Di to FIFTH IN	
Please renew Food Establishment Rown.	
	I

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) et in compliance)	NOB (not observed) NA (not applicable)  Mark "✓				in Box: R (repeat violation) CDI (controlled during inspection)				
Compliance Status			R		Compliance Status					
Food Equipment an	d Utensils		en sk	10 m 000 m	Let state of	Physical Facili	ties			
Adequate fepities available to wash, rinse 501 and sanitize utensils and/or equipment.	YES NO NA NOB		11 - 11		ntact surfaces prope Acceptable materia		GON AN ON EST			
Appropriate procedures followed for mechanical and/or manual dishwashing	YE NO NA NOB			100000	d water available;	THE PERSON NAMED IN	YES NO NOB	9.00		
503 Proper storage of frozen food items	NO NA NOB		am US		sposal of sewage 8		YES NO NOB	100	113	
Food storage containers not used for other purposes	O NO NA NOB		accide to		ilities: properly con:		YES NO NOB	172		
Equipment and utensils that contact food are 505 corrosion resistant and non-toxic		-		A TOST CHARLES	e lighting; lighting pr	ntected	VES NO NOB	THE		
Equipment in good repair, cleaned and sanitized	ES NO NOB	200	13	* - Y - El -	mechanical ventila	City 10	ES NO NA NOB	113		
General Sanita		(1.5):	25-171	ovo Ausquate			f Temperatures	1000000		
Garbage & refuse properly disposed and	T T	-		Proper los	cation of thermome		Temperatures			
701 facilities maintained  Non-food contact surfaces properly	NO NOB			801 thermome	eters working accur dishwasher temper	ately /	TES NO NA NOB	E.		
702 constructed, in good repair and clean	YES NO NOB			802 gauges	aaaaaaa tempen	irora auri blassnia	ENO NA NOB	104		
703 Food handlers properly attired  Adequate protection from vermin and insect	NO NA NOB		5		test kits and/ or pa		YES NO NA NOB			
704 pests	EPNO NOB				ture logs maintaine nits (non-regulator)		WES NO NA NOB	The second		
705 food service area	MO NA NOB						0	315		
706 Premises free of live birds and animals	YES NO NA NOB			3,000		Sec.	Agend Tes		81	
Of Santizer repa diswasher				4 1	1	Participant	dimical	CO	2	
Number of Critical Items Number of Repeat Critical Items	1000 - 200 - 100 -	/	/	Number	r of Non-Critic r of Repeat N	on Critical It	ems	6		
	En	forc	eme	nt Action:	(Mark "√", If Ap	plicable)	2		- 200	
Re-Inspection Required: Yes No No				Establishment Closed Yes No					In	
pproximate Date of Re-Inspection:				Food Disc	carded	Other	With Marylets	_		
Person In Charge Signature				Inspector Sig					el i	