Establishment Name Oox Co	orrs Ta	feano	60	Facil	lin.	Permit Number:	4703		
Mailing Address	oirs In	1	2	F		License Posted:	Licence No.:	-	
						- 100 L 110	TOTAL BE		9
Physical Address Stan	ton Ho	spita	100	louks.	4	Date of Inspection: (d/m/y)	25/05/	202	2
Routine Inspection Compla		low-up inspe				vious inspection (d/m/	y) ;	10-	
	pection or contro	lled in a ma Establishme NOB	nner that v	will not pose a and closure of rved)	food safe your esta	ety threat. Failure to in ablishment. " In Box: R (re	nmediately correct o	er contri	ol cri
Compliance Sta		CDI	R R	able)	Com	pliance Stati	controlled during in	spection color	on) R
Time/Temperature of Potenti		Foods							
101 Cold holding temperatures ≤ 4°C	YES NO NA I	many bearing to	910 19	201 Hands cle		al Hygiene of Food erly washed	173		
02 Hot holding temperatures ≥60 °C			- 0			ning facilities supplied &			+
03 Proper cooking of raw food of animal	YES NO NA I		-	accessible	В		FES NO NOB		
origin	VES NO NA I	МОВ			giers free d ad through	of disease or condition the food	YES NO NA NOB		
04 Proper cooling time & temperatures			189	Food han unnecess		proper utensils to avoid			
	VES NO NA	NOB	- 2		epared for		NO NA NOB		
O5 Adequate equipment to maintain food temperatures	WES NO NA N	IOB	2	Potentia	illy Haza	rdous Foods Prot	ected from Conta	minat	lon
06 Proper monitoring of temperatures	YES NO NA N		- 1			protected	ESNO NA NOB		T
07 Proper reheating procedures for hot	OdER +				tact surfac	es cleaned and			
holding 8 Proper thawing procedures	YES NO NA N	IOB I	PILLS I	sanitized 403 Facility fre	e of nests	(vermin and insects)	VES NO NA NOB		-
Food, Water and Ice from				404 Toxic che	micals pro	perly labeled, stored or		_	-
Proof obtained from approved sources		OB		used to pe	revent food	I contamination	YES NO NOB		
Pood in good condition, safe &	~								
unadulterated 03 Food properly fabeled		OB OB							
		od Tem	apretur.	e Observa	tione				
	Temp	ou ronn	Joiatul		Temp	T		17	Temp
Item / Location	(°C)	Item	/ Location		(°C)	ltem /	Location		(°C)
cold hald 1	07	na	1.	1	77	6:66	0.1		20
- in the busy.	35/	11	1101			12,000	dishusek	0	7
breb	3-7		M.A.C.	10	- 1				
hot hold	69 6	1051612	- Po	070	31	non Cal	dv>	4	4
cold hold dent	127			10 1	2	Dud Cal	~~		
cold many army	107	-119 118 11	CON	4	- J	Marie Control			
ltern umber	Observ	vations a	nd Cor	rective Ac	tions	Alexander de la constant de la const		Corre	Fire boundaries and
univer						AND THE RESERVE		(if appl	
	25						BUT A NEW		
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F1411/1020									

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 will 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) Compliance Status				served) licable)					
		CDI	R	Compliance Status			CDI	R	
Food Equipment as	nd Utensils	- ALIVE	Ter 197	Marriso	Physical Facil	Itles			
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	ES O NA NOB	111 0	(b) =		ntact surfaces properly constructed or Acceptable material used.	ENO NA NOB	12. Y		
Appropriate procedures followed for mechanical and/or manual dishwashing	ESNO NA NOB			602 Hot & co	old water available; adequate pressure	ENO NOB	CL.		
503 Proper storage of frozen food items	GES NO NA NOB	l Hi-	olorb II. d		lisposal of sewage & waste water	вои ом	GUARO.	THUS	
Food storage containers not used for other purposes Equipment and utensils that contact food are	ESNO NA NOB		that 3	604 & cleane	cilities: properly constructed, supplied and	VESNO NOB	in the second		
505 corrosion resistant and non-toxic Equipment in good repair, cleaned and	ES NO NOB			605 Adequat	e lighting; lighting protected	YES NO NOB	STIME STEAMER	10.	
506 sanitized	(ESNO NOB			606 Adequat	e mechanical ventilation;	ESNO NA NOB	3 67	L	
General Sanit	ation				Testing Devices/Logging of	f Temperatures			
Garbage & refuse properly disposed and facilities maintained	MOB NOB				ocation of thermometers and leters working accurately	ESNO NA NOB	PITT I		
Non-food contact surfaces properly constructed, in good repair and clean	ES NO NOB				dishwasher temperature and pressure				
703 Food handlers properly attired	NO NA NOB			2. 3170000	I test kits and/ or papers provided	YES NO NA NOB	A. Dr.	59	
Adequate protection from vermin and insect pests	(ES) NO NOB			Tempera	ture logs maintained for refrigerated units (non-regulatory requirement)	VES NO NA NOB	-	-	
Living or sleeping quarters separated from food service area	ESNO NA NOB				2 10 3	aved to the	- 64.1	V.	
706 Premises free of live birds and animals	ES NO NA NOB	===	e: ini	o lette spektion	- John Hotel - I	SABOW FA INSCIDE			
	E. Vinne								
No recom	a ondatio	- r	at	Fine	of inspectio		Market And Service	88.11	
No recom							in the second	1 to 0	
				n Results			in the second	18 Ha	
Number of Critical Items				on Results			in the second	18 III	
Number of Critical Items Number of Repeat Critical Items		Insp	ectio	n Results Numbe	r of Non-Critical Items		in the second		
Number of Critical Items		Insp	ectio	n Results Number	r of Non-Critical Items r of Repeat Non Critical It (Mark "√", If Applicable)		in the second		