

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.

Food Temperature Observations					
Item / Location		Temp (°C)	Item / Location		Temp (°C)
Walk in cold	1	4	prep cooler	1.8	
"	2	1.3			

[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 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.


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

[illegible]

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

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

Person in Charge Signature	
Date (d/m/y)	Feb 23, 2021

Inspector Signature 

Date (d/m/y) 23/02/2021