	stablishment Name Homino's Pizzs							Permit Number: 4668			
Mailing Address	Mailing Address						Licence No.:	2			
Physical Address Q_ //	0-0	1	-	7 /	11 1 -1	Date of Inspection:	12/- /	200			
	20 Bord				Mouks. Fe	(d/m/y)	25/02/2	<i>10</i> Z			
Routine Inspection Comple	757	-				vious inspection (d/m/)		_			
RITICAL ITEMS: Based on the right may must be corrected at the time of insign may result in revocation or suspens.  EGEND Circle One of: YES	spection or controlled	in a ma olishme	nner tha nt Perm	at will no	t pose a food safe osure of your esta	ty threat, Failure to in blishment,	lishment Safety Reginmediately correct o	ulations. r contro			
NO (not in compliance) NA (not applicable)					IMAIN	CDI (controlled during inspection)					
			R			pliance Statu	CDI				
Time/Temperature of Potent  Cold holding temperatures ≤ 4°C		ods	100	and		I Hyglene of Food	and the same of th				
O1 Cold holding temperatures ≤ 4°C D2 Hot holding temperatures ≥60°C	YES NO NA NOB	1	670		Hands clean & prope	•	FES NO NOB				
THE PERSON OF THE SAME AND ADDRESS.	YES NO (A) NOB	-,	1000	202	accessible	ing facilities supplied &	NO NOB				
Proper cooking of raw food of animal origin	ES NO NA NOB	150		203	Food handlers free of may spread through	f disease or condition the	ES NO NA NOB	3 - 32			
Proper cooling time & temperatures				204	Food handlers using unnecessary hand c	proper utensils to avoid ontact with	•				
5 Adequate equipment to maintain food	YES NO NA (OB	70	V. United	Elizabeth State of	cooked/prepared foo		ES NO NA NOB				
temperatures	ESNO NA NOB			-		rdous Foods Prote		minati			
Proper monitoring of temperatures Proper reheating procedures for hot	ES NO NA NOB		_		Food separated and Food contact surface	The second secon	65 NO NA NOB				
holding	YES NO NA NOB				sanitized		NO NA NOB				
Proper thawing procedures	YES NO NA NOB	1-4711		403	Facility free of posts	(vermin and insects) perly labeled, stored or	WESMO NOB				
Food, Water and Ice from		S	1.00	104	used to prevent food		YES NO NOB				
Food obtained from approved sources Food in good condition, safe &	NO NOB		-								
unadulterated 3 Food properly labeled	MENO NOB										
	Food	Tem	peratu	ure Ot	servations						
Item / Location	Temp	ltem	/ Locati	lon	Temp (°C)	Item /	Location	Te			
Walk in cate 1	0 1	1.			- 1.5	item/	(				
11 11 2	12	P	Coc	2/2/	700			+			
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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.

LEGEND Circle One of: YES (in compliance) NO (not in compliance)				bserved plicable						on)
Compliance Status		CDI	R		Compliance Status				CDI	R
Food Equipment and	d Utensils					Physica	ıl Facili	ties		
Adequate facilities available to wash, rinse 501 and sanitize utensils and/or equipment.		100		601	Food contact surfaces properly constructed or located. Acceptable material used.					
Appropriate procedures followed for mechanical and/ormanual dishwashing	VED NO NA NOB	8.6	1000			available; adequate	DECOCELLED.	VES NO NOB		
503 Proper storage of frozen food items	ESNO NA NOB		100			of sewage & waste w		YESNO NOB		72.00
Food storage containers not used for other purposes	RO NA NOB		56		Toilet facilities: pr	roperly constructed :	supplied	NO NOB		5
Equipment and utensils that contact food are 505 corrosion resistant and non-toxic Equipment in good repair, cleaned and 506 sanitized	NO NOB	rie i	10,4		OF BUILDING	; lighting protected	er me	ES NO NOB		
	NO NOB	b (2)	152	45 115	The Real Property of the Contract of the Contr		- A	FESNO NA NOB	0.1	
General Sanita		New Principal			Adequate mechanical ventilation: Testing Devices/Logging of Temperatures			THE PARTY OF A VAN STATE OF		
Garhage & refuse properly disposed and		- 1	15		Proper location of	f thermometers and	56116 0			
Non-food contact surfaces properly	FE NO NOB			801	thermometers wo	rking accurately her temperature and	pressure	SNO NA NOB	(A)	-
702 constructed, in good repair and clean	MO NOB			802	gauges	- Portugue of the	p. 000010	YES NO NOB	and I	
703 Food handlers properly attired Adequate protection from vermin and insect	NO NA NOB			803	Chemical test kits	and/ or papers prov maintained for refrig	ided	YES NONA NOB		
704 pests Living or sleeping quarters separated from	NOB NOB			804	storage units (nor	n-regulatory requirem	ent)	YES NO NA MOB		
705 food service area	MO NA NOB		20.00						- 110	1112
706 Premises free of live birds and animals	YES NO NA NOB						4-1-			
Number	Observatio	3 Y		Jone	Crive Action	DIIS	100		Dat (If appli	
Quat Sanitizer			u v				en en en en			TVE.
N		nsp	ectic		esults					158
Number of Critical Items  Number of Repeat Critical Items				Number of Non-Critical Items Number of Repeat Non Critical Items						
TOTAL SCHOOL STATE OF THE STATE	En	forc	eme	ent A	ction: Mark	"√", if Applicable		A local red		
Re-Inspection Required: Yes	No 🛮	111			Establishment Clo	1,-0,-		No		
Approximate Date of Re-Inspection:			Food Discarded Other							
Person in Charge Steph (up)	001	e non		i i	ate 22	77		5		
Date (Peb 23, 2)	021			(d	my 3/0	2/202	/			