

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)	NOB (not observed)	Mark "✓" in Box:		R (repeat violation)	
				NO (not in compliance)	NA (not applicable)			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 stored in food grade material	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 and good personal hygiene	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	Birds or animals other than guide dogs excluded from premises	YES	NO	NA	NOB				
707	Wiping cloths used properly and stored in sanitizing solution	YES	NO	NA	NOB				
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: adequate number, properly constructed, supplied and cleaned	YES	NO		NOB				
605	Adequate lighting; lighting protected	YES	NO		NOB				
606	Adequate mechanical ventilation;	YES	NO	NA	NOB				
607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	YES	NO	NA	NOB				
Testing Devices/Logging of Temperatures									
801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB				
802	Chemical test kits and/ or papers provided	YES	NO	NA	NOB				
803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB				
Other									

Item Number	Observations and Corrective Actions	Correction Date (If applicable)
501	Operator only have one sink that has been used as handwashing sink as well. As per Food Establishment Safety Regulation, operator is required to have 2-compartment sink at minimum separate from handwashing sink.	15/11/19
503	All food items in walk in freezer should be stored at least 6 inches above the floor.	

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 Name: <u>Clifford Fabian</u>
Person in Charge Signature: <u>[Signature]</u>
Date (d/m/y) <u>15/08/19</u>

Environmental Health Officer Name: <u>Chirag Rohit</u>
Environmental Health Officer Signature: <u>[Signature]</u>
Date (d/m/y) <u>15/08/19</u>