Mailine	shment Name	wknike	/-	-//	r	106	Permit Number:	9891		
es a mining	Address					MI D. IS	License Posted:	Licence No.:	200	3
Dhunias	al Address 49/9	11085		,	Date of Inspection:	444				
		7/ 56.	LK	(c) (d/m/y) /4/			120	2		
	Inspection Complai			ection 🗆			vious inspection (d/m/y			_
CRITIC ems must	AL ITEMS: Based on the be corrected at the time of insp	inspection today, the pection or controlled	e critica in a ma	al items anner th	identifie at will n	d below are violation	ons of the Food Establi	ishment Safety Reg	ulations	. Crit
ems may	result in revocation or suspension	on of your Food Estal	olishme	ent Perm	nit and c	losure of your esta	blishment.			J, 011
LEGEND	-	in compliance) ot in compliance)		(not ob not app		Mark		peat violation) ontrolled during in	spectio	on)
	Compliance Status			R		Com	pliance Statu	CDI	R	
	e/Temperature of Potentia		ods			Personal Hyglene of Food Service Workers				
	holding temperatures ≤ 4°C olding temperatures ≥60°C	YES NO NA NOB	10		201	Hands clean & prop	erly washed ning facilities supplied &	NO NOB		
		YES NO WANOB			100	accessible	No.	ESNO NOB		
origin		YES NO NA TOB	13	7	203	Food handlers free may spread through	of disease or condition that	TES NO NA NOB	28	
104 Prope	er cooling time & temperatures	YES NO NA			204		proper utensils to avoid ontact with	SNO NA NOB	1	
	uate equipment to maintain food eratures	ESNO NA NOB	VIII.	4 10			rdous Foods Prote	THE RESIDENCE AND ADDRESS OF THE PARTY OF TH	minet	lon
	er monitoring of temperatures	YES NO NA NOB			110000000	Food separated and		NO NA NOB	Timed	1011
107 Prope	er reheating procedures for hol	® NO NA NOB			402	Food contact surfac				
	r thawing procedures	ES NO NA NOB		71-17-530	403	sanitized Facility free of pests	(vermin and insects)	YES NO NA NOB		-
	Food, Water and ice from		S		404	Toxic chemicals pro- used to prevent food	perly labeled, stored or	VES NO NOB	4	
	obtained from approved sources in good condition, safe &	ESNO NOB				2002 10 10 10 10 10 10 10 10 10 10 10 10 10	DOTTOLINI PEDIOTI	TEGINO NOB		8
unadu	ulterated	YESNO NOB								
303 Food	properly labeled	NOB NOB					- n = 1			
			Tem	perati	ure O	servations				
Item / Location (°C)			Item / Location (°C)				Item / Location			emp
cold hold		1.8			W- 18 - 14 - 14 - 14 - 14 - 14 - 14 - 14					(0)
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	to those and the lea			187					_	
	a marelinin and Sil				200	2 35 311	Nacional American	DY DEST		
		10" 55 y E 1 118	340	ال غيرا	die b	· 南美古斯	LESnell and L	100 mg (V)		
				Sec.			7.00	The state of the second		ction
Item	Margarett)	Observati	ons a	and C	orrect	tive Actions		1 (2)	Correc	te
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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.

				oserved) olicable)	Mark "√" in Box: R (repeat violation) CDI (controlled during inspection)				
Compliance Statu	CDI	R		Complia	nce Status	National Con-	CDI	R	
Food Equipment an	nini	exeri	Physical Facilities						
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	NO NA NOB				tact surfaces prop	erly constructed or	NO NA NOB	100.1	
Appropriate procedures followed for mechanical and/or manual dishwashing	NO NA NOB			Section 1		adequate pressure	PESHO NOB	43	
503 Proper storage of frozen food items	R NO NA NOB		29.00		sposal of sewage		MES NO NOB	TO ATTEN	
Food storage containers not used for other purposes	(NO NA NOB	IIDe	J.		ilities: properly cor	nstructed, supplied	YES NO NOB	100	
Equipment and utensils that contact food are 505 corrosion resistant and non-toxic	NO NOB	- 24	1000	605 Adequate	lighting; lighting p	emtected	YES NO NOB	-	1000
Equipment in good repair, cleaned and 506 sanitized	YESNO NOB		8.	- Story - 40	JOHN TOWN	Sec - Value -	YES NO NA NOB	75	
General Sanita	GIND	2025-61E		606 Adequate mechanical ventilation; YESNO NA NOB Testing Devices/Logging of Temperatures					
Garbage & refuse properly disposed and		T		Proper loc	ation of thermom	The Contract Contract		-107	
701 facilities maintained Non-food contact surfaces properly	NO NOB			801 thermome	ters working accu		ESNO NA NOB	61	
702 constructed, in good repair and clean	GE NO NOB			802 gauges	100		MO NA NOB	11	
703 Food handlers properly attired Adequate protection from vermin and insect	YES NO NA (OB)		_		test kits and/ or pure logs maintaine	apers provided ed for refrigerated	YES NONA NOB		
704 pests Living or sleeping quarters separated from	NO NOB	-	_		nits (non-regulator		YES NO NA NOB		
705 food service area	NO NA NOB				LP. Co.			The same of	al re-
706 Premises free of live birds and animals	YES NO NA NOB				The same		1 -12		
item Number	ns a	s and Corrective Actions				Correction Date (If applicable)			
	Mo /								
		nen	actic	on Results					
Number of Critical Items		ii i ahi	GULI	The state of the s	of Non-Crit	Ical Items		3 12 1	0.250
Number of Repeat Critical Items			Number of Repeat Non Critical Items						_
The state of the s	Fr	forc	eme	ent Action:	Acres (Aller Mar	1		-0	_
	D	1010	Cilic		Tree or				0
Re-Inspection Required: Yes L No L				Establishment Closed Yes No.				21	
Approximate Date of Re-Inspection:	Car per millioner			Food Dis	carded	Other	(0)	_	
Person In Charge Signature		Inspector Sig	nature	> ->		1	and a second		
Date d/m/y) 14/07/2022		9 -	-	Date (d/m/y)	14/	5/50	122		3