

**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.

Compliance Status			CDI	R
<b>Time/Temperature of Potentially Hazardous Foods</b>				
101	Cold holding temperatures $\leq 4^{\circ}\text{C}$	YES NO NA NOB		
102	Hot holding temperatures $\geq 60^{\circ}\text{C}$	YES NO NA NOB		
103	Proper cooking of raw food of animal origin	YES NO NA NOB		
104	Proper cooling time & temperatures	YES NO NA NOB		
105	Adequate equipment to maintain food temperatures	YES NO NA NOB		
106	Proper monitoring of temperatures	YES NO NA NOB		
107	Proper reheating procedures for hot holding	YES NO NA NOB		
108	Proper thawing procedures	YES NO NA NOB		
<b>Food, Water and Ice from Approved Sources</b>				
301	Food obtained from approved sources	YES NO NA NOB		
302	Food in good condition, safe & unadulterated	YES NO NA NOB		
303	Food properly labeled	YES NO NA NOB		

Compliance Status			CDI	R
<b>Personal Hygiene of Food Service Workers</b>				
201	Hands clean & properly washed	YES NO NA NOB		
202	Adequate handwashing facilities supplied & accessible	YES NO NA NOB		
203	Food handlers free of disease or condition that may spread through food	YES NO NA NOB		
204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES NO NA NOB		
<b>Potentially Hazardous Foods Protected from Contamination</b>				
401	Food separated and protected	YES NO NA NOB		
402	Food contact surfaces cleaned and sanitized	YES NO NA NOB		
403	Facility free of pests (vermin and insects)	YES NO NA NOB		
404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES NO NA NOB		

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

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
503	Additional frozen hold equipment will be purchased	
	Operation is a small scale, time limited take away and delivery home-based food establishment.	

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: <input type="checkbox"/> Other: <input type="checkbox"/>

Person In Charge Signature	Inspector Signature
Date	Date