Establishment Name	AT LOS					0	Permit Number:			
000	1015	1/4	/	X	A-11	21	Permit Posted:	☐ Yes ☐ No		
Mailing Address / O Dex	1860	16	1	SIV	TOI	7	Date of Inspection:	70/0/	10-	
Physical Address YX CV	Ching.	KI	UK		4.39		(d/m/y)	50/10/1	_	
Routine Inspection Complain	nt □ Follow-	up Inspe	ection 🗆	If fol	liow-up, date	of prev	lous inspection (d/m/y)	; <u> </u>		
RITICAL ITEMS: Based on the ems must be corrected at the time of inspense may result in revocation or suspension.  EGEND Circle One of: YES (iii	ection or controlled	in a ma blishme	inner tha ent Perm	at will no	ot pose a foo	od safet ur estat	ty threat. Failure to im plishment.			
	ot in compliance)			licable)		Wark		ontrolled during in	pection	on)
Compliance Status			R		(	Compliance Status			CDI	R
Time/Temperature of Potentia	ally Hazardous Fo	ods		(Ann	Pe	ersona	l Hygiene of Food	Service Workers		
Cold holding temperatures ≤ 4°C	YES NO NA NOB			201	Hands clean		•	YES NO NOB		11-
Hot holding temperatures ≥60°C	YES NO NA NOB	13	3 19	202	Adequate ha accessible	indwashi	ng facilities supplied &	YESNO NOB		
Proper cooking of raw food of animal	0-15			203	Food handles		disease or condition that			
origin  Proper cooling time and temperatures	YES NO NA NOB					rs using	proper utensils to avoid	YES NO NA NOB		
5 Adequate equipment to maintain food	TES NO NA NUB			204	unnecessary cooked/prepa	hand co	ontact with	VENO NA NOB		
temperatures	YES NO NA NOB		T 71	205				YES NO NA NOB		
Proper monitoring of temperatures	ES NO NA NOB			-	Control to the control		rdous Foods Prote		minat	lon
Proper reheating procedures for hot holding Proper thawing procedures	YES NO NA NOB			401	Food separa		2K	KES NO NA NOB		1
, , , , , , , , , , , , , , , , , , , ,				402			s cleaned and			
Food, Water and Ice from		25		403	sanitized	of pools	(vermin and insects)	YES NO NOB		
Food obtained from approved sources	YES NO NOB			404	•		perly labeled, stored or	TESAG NOB		-
Food in good condition, safe and unaltered	YEANO NOB				used to previ	ent food	contamination	VES NO NOB		
Food properly labeled	YES NO NOB			405	Proper dispo served food	sal of re	turned, previously	YES NO NOB		
Item / Lecation	Temp (°C)	ltem / Loca				mp C)	Item / Location			Temp (°C)
110 (a)   110 (a)   1	9,0	9-0			high the		8			
THE WAY DESIGNATION OF		8		i i		l	A Total			
			- 1	101						
Item	Observa	tione	and C	orrec	tive Actio	ons /				ection ate
umber )	1/- 2/		_		2	//				dicable)
1688111	12081	10	5	1	831	(5)	e our			
PUSTIC VI	(Tes)100	JC		<b>7</b> H						
701000										
						çq				
							10			
			•							

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)				served) olicable)	Mark "√" in Box: R (repeat violation) CDI (controlled during inspection)				
Compliance Status			R		Compliance Status CDI	R			
Food Equipment ar	nd Utensils	cipil/it	in alger	# 8x3 647	Physical Facilities				
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES NO NA NOB				Food contact surfaces properly constructed or located. Acceptable material used.				
Appropriate procedures followed for 502 mechanical and/or manual dishwashing	KES NO NA NOB				Hot & cold water available; adequate pressure YES NO NOB	١			
503 Proper storage of frozen food items	YES NO NA NOB			603 F	Proper disposal of sewage & waste water VES NO NOB				
504 Food stored in food grade material	YES NO NA NOB				Tollet facilities: adequate number, properly constructed, supplied and cleaned  YES NO				
Equipment and utensils that contact food ar 505 corrosion resistant and non-toxic	YES NO NOB			605 A	Adequate lighting; lighting protected YES NO NOB				
Equipment in good repair, cleaned and sanitized	VES NO NOB				Adequate mechanical ventilation; YES OA NOB				
General Sanit	ation		10-10 E2		Premises clean, uncluttered, cleaning and maintenance equipment properly stored  YES O NA NOB				
Garbage & refuse properly disposed and	YES NO NOB	Serseri's			Testing Devices/Logging of Temperatures				
701 facilities maintained  Non-food contact surfaces properly	YES NO NOB				Working dishwasher temperature and pressure gauges YES IO NA NOB				
702 constructed, in good repair and clean Food handlers properly attired and good	VES NO NA NOB				Chemical test kits and/ or papers provided YES NO NA (NOB)				
703 personal hygiene Adequate protection from vermin and insec	-2			1	Temperature logs maintained for refrigerated				
704 pests Living or sleeping quarters separated from	YES NO NOB			803) 9	storage units (non-regulatory requirement) YES NO NA (NOB) Other	ter a ter			
705 food service area  Birds or animals other than guide dogs	YES NO NA NOB	-				Dec men			
706 excluded from premises  Wiping cloths used properly and stored	YES NO NA NOB	-			1127				
			494						
Re-Inspection Required: Yes  Approximate Date of Re-Inspection:  Person in Charge Name:  Person in Charge Signature:	No No	infor	cem	E	Establishment orgsed Yes No No No Environmental Health Officer Name:				
Date (d/m/y)				1 1 200	)ate 30/0/19				