Establishment Name	os the	. /	Par	50	Permit Number:	4887				
Mailing Address	0,000		1	11 - 11	License Posted:	Licence No.:	92.63			
00	1, 11				☐ Yes ☐ No 4	LLDRY A.				
Physical Address 99	ellowkar	fe	Box		Date of Inspection: (d/m/y)	19/07	200			
Routine Inspection Comple	aint 🗆 Follow-ı	up Inspec	tion 🗆 🥻 if i	follow-up, date	of previous inspection (d/m	/y) ;				
RITICAL ITEMS: Based on the ms must be corrected at the time of ins ms may result in revocation or suspensions.	beening of could offer	III a man	mer mar wii i	not dose a too	n satety threat. Eathure to i	olishment Safety Reg mmediately correct o	ulations. Cor control c			
LEGEND Circle One of: YES (in compliance) NO (not in compliance) Compliance Status			not observed ot applicable		Mark"√ " in Box: R (repeat violation) CDI (controlled during inspection)					
			R	С	ompliance Stat	CDI				
Time/Temperature of Potenti			32	Per	sonal Hygiene of Foo	Service Workers				
11 Cold holding temperatures ≤ 4°C 12 Hot holding temperatures ≥60°C	SON AN ONE		201	f Hands clean &	properly washed	YES NO NOB				
	YES NO NA NOB		202	Adequate han accessible	dwashing facilities supplied &	YE NO NOB				
Proper cooking of raw food of animal origin	YES NO NA NOB		203	Food handlers	free of disease or condition th	at				
4 Proper cooling time & temperatures	ES IO NA NOB		204	unnecessary h	using proper utensils to avoid and contact with					
5 Adequate equipment to maintain food	The District of the County of		1904	Cooked/prepar		YES NO NA NOB				
temperatures Proper monitoring of temperatures	ES NO NA NOB	-	401	The state of the s	Hazardous Foods Prot	The second secon	mination			
Proper reheating procedures for hot			401		d and protected surfaces cleaned and	WES NO NA NOB				
holding B Proper thawing procedures	YES NO NO NOB			sanitized		NO NA NOB				
Food, Water and Ice from			403	Toxic chemica	pests (vermin and insects) Is properly labeled, stored or	YES NO NOB				
Food obtained from approved sources	NO NOB	3		used to prever	t food contamination	YES NO NOB				
Food in good condition, safe & unadulterated	0									
Food properly labeled	YES NO NOB		-							
	Food	Toman		haamatta						
	Temp	remp	erature U	bservation			Tem			
Item / Location	(°C)	Item /	Location	(°C)	emp (°C) Item / Location					
roze held	+-16						(°C)			
							-			
	+						k,e			
	= 5.00									
mber	Observati	ons ar	nd Correc	tive Action	ns .		Correction Date			
						HIPSAN II	(If applicable			
						G at				
			9-5-5							
		3 27 2								
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						AND DESCRIPTIONS OF THE PARTY O				
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		12.0	-/(), 10 - 40							
				5- 5000 - 000-00						

ITCAL ITEMS: Based on the inspection today, the non-critical items identified below are violations of the Food Establishment Safety Regulation-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 my 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 compilance) NO (not in compilance)			NOB (not observed) NA (not applicable)			Mark "√" in Box: R (repeat violation) CDI (controlled during inspection)				
Compliance Status		CDI	R		Compliance Status			MELS	CDI	R
Food Equipment an	d Utensils	1	Me mile		Second or	Same of a	Physical Facili	ties	ux@ (
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	WESNO NA NOB			504			erly constructed or	0	97901	
Appropriate procedure followed for	YES NO NA NOB	11				eptable materia		NO NA NOB	100	Sales of the last
502 mechanical and/or manual dishwashing	YES NO NA NOB					Ulin =	adequate pressure	NO NOB	CMITO!	
Food storage containers not used for	×	-			Toilet facilitie	sal of sewage & s: properly con	k waste water structed, supplied	ESNO NOB		
504 other purposes Equipment and utensils that contact food are	YES NO NA NOB	1 -	-	1 1912	& cleaned			S NA NOB		_
605 corrosion resistant and non-toxic Equipment in good repair, cleaned and	VENO NOB		9	100	F 157-4	hting; lighting p	ar contain some	ESNO NOB		-
06 sanitized	PES NO NOB		900	606	San Maria	echanical ventila	Colored States and	ES NO NA NOB		_
General Sanita	ition						(2) Indiana (prophy) (2019)	f Temperatures	977	
Garbage & refuse properly disposed and facilities maintained	ESNO NOB			801	thermometer	on of thermome s working accur	ately	NO NA NOB		
Non-food contact surfaces properly constructed, in good repair and clean	ESNO NOB			802	Working dish gauges	washer temper	ature and pressure	YES NO NOB	2	
03 Food handlers properly attired	YESNO NA NOB			803		it kits and/ or pa		YES NO NA NOB		
Adequate protection from vermin and insect pests	YES NO NOB			804		logs maintaine (non-regulator)	d for refrigerated requirement	YES NO NA NOB		
Living or sleeping quarters separated from food service area	FES NO NA NOB									
06 Premises free of live birds and animals	PES NO NA NOB									
EHO has	10 1	e c	OM	en o	20/2/	Si c	al A	Clare		
EHO has OF Paspe. Water say			ch			Soic	0//	5/2 c		
EHO has OF inspe	ph co	lle.	ch			60° c	a/ /			
Water 50-7	ph co	lle.	ch	n Re	esults					
Waker 50 - J	ph co	lle.	ch	n Re	esults Number o	f Non-Criti	cal Items			
Waker 50 - J	ph co	Insp	ectio	n Re	esults Number o	f Non-Criti f Repeat N	cal Items Ion Critical It			
lumber of Critical Items	ph co	Insp	ectio	n Re	esults Number o Number o	f Non-Criti f Repeat N fark ° ✓ °, if Ai	cal Items Ion Critical It	ems		
Number of Critical Items Jumber of Repeat Critical Items e-Inspection Required: Yes	ph co	Insp	ectio	n Re	esults Number o Number o ction: (N	f Non-Criti f Repeat N fark *✓*, if Ai	cal Items Ion Critical It oplicable)			
Waker 50 - J	ph co	Insp	ectio	n Re	esults Number o Number o	f Non-Criti f Repeat N fark *✓*, if Ai	cal Items Ion Critical It	ems		
Waker 50 7	ph co	Insp	ectio	n Re	esults Number o Number o ction: (N	f Non-Criti f Repeat N fark * √ ", if Ap nt Closed	cal Items Ion Critical It oplicable)	ems		