Estal	blishment Name Gastown	NT/5M	oke	11	wee	EGIII	Permit Number:	4727		
	ng Address		MC V			40	License Posted:	icence No.:	70	Ž.
Phys	ical Address 2000 Oly	1 dian.	11	71	//	1./	Date of inspection:	07:1011		
	J30 00	nifor	Pa	10	1100	Kute	(d/m/y)	25/0//2	202	3
				1.3			vious inspection (d/m/y)	20 20 27	-	
CRITI	CAL ITEMS: Based on the in	spection today, the	critical	l items i	dentifie	d below are violatio	ons of the Food Establis	hment Safety Regu	ılations	. Critical
ems ma	ust be corrected at the time of inspension ay result in revocation or suspension	ction or controlled i of your Food Estab	n a mai ishmei	nner tha nt Perm	at will no iit and o	ot pose a food safe dosure of your estal	ity threat. Failure to imn blishment	nediately correct or	contro	ol critical
LEGEN		compliance)		not ob			,	eat violation)		
		in compliance)	NA (n	ot app	licable)	Walk		ntrolled during in	spectic	on)
	Compliance Statu	IS	CDI	R		Com	pliance Status		CDI	R
	me/Temperature of Potential	The second secon	ods			Persona	al Hygiene of Food S	Service Workers		
	old holding temperatures ≤ 4°C of holding temperatures ≥60°C	YES NO NA NOB		0.7	201	Hands clean & prope		YES NO NOB	<u> 10</u>	
		FES NO NA NOB				accessible	ing facilities supplied &	MOB NOB		
ori	oper cooking of raw food of animal gin	WES NO NA NOB		30	203	may spread through		FESNO NA NOB		Land 1
104 Pr	oper cooling time & temperatures	6			204	Food handlers using unnecessary hand co	proper utensils to avoid ontact with			
105 Ad	lequate equipment to maintain food	WES NO NA NOB				cooked/prepared foo	od	VESTO NA NOB		
ter	nperatures oper monitoring of temperatures	YES NO NA NOB			401	THE PROPERTY OF THE PARTY.	ordous Foods Protect	Control of the Contro	minat	ion
107 Pr	oper reheating procedures for hot	YES NO NA NOB			401	Food separated and Food contact surface		NO NA NOB		
	lding oper thawing procedures	YES NO NA NOB		1.00	403	sanitized Facility free of pests	(vermin and insects)	MENO NA NOB		
	Food, Water and Ice from A		S		404	Toxic chemicals pro- used to prevent food	perly labeled, stored or	ESNO NOB		
	od obtained from approved sources od in good condition, safe &	(F) NO NOB				doca to provent look	7 CONCINITATION	Control NOB		
un	adulterated od properly labeled	VECNO NOB								
303  10	od property labeled	YES NO NOB								
		Temp	Iem	perat	ure O	bservations Temp				Forms
	Item / Location	(°C)	Item	/ Loca	tion	(°C)	Item / L	ocation		Temp (°C)
wa	elk in frozen	-26 01	ren	, 0	ole	13.1	hot hold			60
10	1 cold	4.2 1"		1	(	206	te 11	2		50
		0 3 E W W	00000	Tale I		E I I I I I I I	11 11	2		20
-	Tarma A.P. a. 1506.	1	1	11	1	10	11 11	3	-	70
		no	6	e ICI	5	- 69		<del></del>		
Item Number	Veryflid mont eth m	Observat	ions	and C	orrec	tive Actions		TIDEACHER :	Da	ection ate
-		112 10 or 113	-	100000	TATE		Marks mass, subsection	400,000,000,000	(If app	licable)
		WAS A STREET		2	01	(1912) 1 - 431 (201 - 771				
							75 111 11			
1		ADD THE RESTRE		:8:	<u></u>		DESCRIPTION OF THE PROPERTY OF			
			200		58.					
	SI JII			*14	1000					-
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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.

	t in compliance)		ot app	served licable	( Mark , III DOY' IV (IE	peat violation) entrolled during ins	spectio	n)
Compliance Status			R		Compliance Status			R
Food Equipment and	d Utensils	CV) 48	They	100	Physical Facili	tles	19301	
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	VESNO NA NOB			601	Food contact surfaces properly constructed or located. Acceptable material used.	ESNO NA NOB		lum.
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB	710		11 12	Hot & cold water available; adequate pressure	YES NO NOB		
503 Proper storage of frozen food items	YES NO NA NOB	1	mark.		Proper disposal of sewage & waste water	NO NOB	11117	R
Food storage containers not used for other purposes	WE NO NA NOB				Toilet facilities: properly constructed, supplied & cleaned	YESNO NOB	36.	. 2
Equipment and utensils that contact food are corrosion resistant and non-toxic			-	605	Adequate lighting; lighting protected	NO NOB	V.	
Equipment in good repair, cleaned and anitized	YES NO NOB			103	Adequate mechanical ventilation;	ESNO NA NOB	375	1
General SanIta	ition	KCHIR	112 340 1	) (CHI(6)	Testing Devices/Logging of			100
Garbage & refuse properly disposed and	®NO NOB		DE REIT	9.00	Proper location of thermometers and	VESNO NA NOB	W 200 AP	
Non-food contact surfaces properly	~	110		7	thermometers working accurately  Working dishwasher temperature and pressure	CONTRACTOR CONTRACTOR	) (E. 19	160
02 constructed, in good repair and clean	ESNO NA NOB	mg/		25 5.0	gauges	YES NO NA NOB	-	
703 Food handlers properly attired Adequate protection from vermin and insect 704 pests	~				Chemical test kits and/ or papers provided Temperature logs maintained for refrigerated	YES ONA NOB	0	
Living or sleeping quarters separated from 05 food service area	YES NO NA NOB			804	storage units (non-regulatory requirement)	YES NO NA NOB	2:Uo/257	000
06 Premises free of live birds and animals	(A)	9	-1111			There is a	191	-
po Premises free of tive dirds and animals	YES NO NA NOB				45, 70, 41, 74	and a second	mol e	1 6
item umber	Observation	ns a	and (	Corre	ective Actions		Corre Da (If appl	te
06 Small digor	ay coo	0/0	_	app	poers to not	be		en
Maintain - Un	Ley coo	2/6 2/fi	CA	ars	ad in next de cooler at 54	be lay or 2	Ca	2
	nds ann	ve.	/ 6	cle	an and sartize			5
EHO secomme.	Table 1	ve.	/ 6	cle	an and sartize			5
EHO recomme	nds ann	Noc	1 d	000	an and sartize			5
EHO recommentants  tanks  Surface sar  Water Sary	nds ann	Noc	1 d	on R	esults Number of Non-Critical Items	water ha		5
EHO recommentants  tanks  Surface sar  Water Sary	nds ann	Noc	1 d	on R	esults	water ha		5
EHO recommentants  tanks  Surface sar  Water Sary	of and	loc Insp	n y	on R	esults Number of Non-Critical Items	water ha		5
Surface sar Water Sarya Number of Critical Items Number of Repeat Critical Items	of and	loc Insp	n y	on R	esults Number of Non-Critical Items Number of Repeat Non Critical	water ha		5
Surface san Water Samp  Number of Critical Items  Number of Repeat Critical Items	of ann	loc Insp	n y	on R	esults Number of Non-Critical Items Number of Repeat Non Critical Action: (Mark " V", If Applicable)	lvoter ho		5
Surface Sar Surface Sar Water Sary Number of Critical Items Number of Repeat Critical Items	of ann	loc Insp	n y	on R	esults  Number of Non-Critical Items  Number of Repeat Non Critical  Action: (Mark " V", If Applicable)  Establishment Closed Yes	lvoter ho		5