

NON-CRITICAL ITEMS: Based on the inspection today, the noncritical items identified below are violations of the Food Establishment Safety Regulation. 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)
Compliance Status				CDI	R	
Food Equipment and Utensils						
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES	NO	NA	NOB	
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB	
503	Proper storage of frozen food items	YES	NO	NA	NOB	
504	Food stored in food grade material	YES	NO	NA	NOB	
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO	NA	NOB	
506	Equipment in good repair, cleaned and sanitized	YES	NO	NA	NOB	
General Sanitation						
701	Garbage & refuse properly disposed and facility maintained	YES	NO	NA	NOB	
702	Non-food contact surface properly constructed, in good repair and clean	YES	NO	NA	NOB	
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB	
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB	
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB	
706	Birds or animals other than guide dogs excluded from premises	YES	NO	NA	NOB	
707	Wiping cloths used properly and stored in sanitizing solution	YES	NO	NA	NOB	
Physical Facilities						
601	Food contact surfaces properly construction or located. Acceptable material used.	YES	NO	NA	NOB	
602	Hot & cold water available, adequate pressure	YES	NO	NA	NOB	
603	Proper disposal of sewage & waste water	YES	NO	NA	NOB	
604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES	NO	NA	NOB	
605	Adequate lighting, lighting protected	YES	NO	NA	NOB	
606	Adequate mechanical ventilation	YES	NO	NA	NOB	
607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	YES	NO	NA	NOB	
Testing Devices/Logging of Temperatures						
801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB	
802	Chemical test kits and/or papers provided	YES	NO	NA	NOB	
803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB	
Other						

Item Number	Observation and Corrective Action	Correction Date (if applicable)
	The mechanical dishwasher reached a final rinse temperature of 79.5 deg C at the plate.	
	This new food establishment has Environmental Health approval to operate and a Food Establishment Permit will be issued in due course.	

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required:	✓ Yes	No	
Approximate Date of Re-Inspection:	during operation		
Establishment Closed:	Yes	No	
Food Discarded		Other: _____	

Person in Charge Name:	Jo. Ann MARTIN
Person in Charge Signature:	<i>Jo. Ann Martin</i>
Date (d/m/y):	2/12/21

Environmental Health Officer Name:	Chloe LeTourneau
Environmental Health Officer Signature:	<i>Chloe LeTourneau</i>
Date (d/m/y):	02-Dec-2021