Mailing Address Box 4400, HR, WT XDE 1613								Permit Number: Applied			
Mailing	Address Bax 4400	HIR WIT		XDF	16	13		Permit Posted:	☐ Yes ☐ No		
	al Address 77 woodla	nd Da Hr) ^	17	YOF	1043		Date of Inspection: (d/m/y)	24/01/2	020	
Pouting	e Inspection Complain		,					ious inspection (d/m/y)			
CRITIC ems must	AL ITEMS: Based on the it be corrected at the time of insperesult in revocation or suspension	inspection today, the	e critica	al items i	dentifie	d below a	re violation	ns of the Food Establi ty threat. Failure to imi	shment Safety Regu		
LEGEND		compliance) ot in compliance)		(not obs			Mark"		peat violation) ontrolled during in	spectio	on)
Compliance Status			CDI	R			Com	pliance Statu	S	CDI	R
Tin	ne/Temperature of Potentia	lly Hazardous Fo	ods				Persona	Hygiene of Food	Service Workers		
					201	Hands clean & properly washed			YES NO NOB		
102 Hot l	nolding temperatures ≥60°C	YES NO NA (NOB)			202	Adequate handwashing facilities su accessible		ing facilities supplied &	YESWO NOB		
103 Prop	er cooking of raw food of animal			- A	203	Food handlers free of disease or condition that					
origii 104 Prop	er cooling time and temperatures	YES NO(NA) NOB			may spread throug Food handlers usi		dlers using	proper utensils to avoid	(YES NO NA NOB	-	
	quate equipment to maintain food				204	unnecessary hand contact with cooked/prepared food		YES NO NA NOB			
temp	peratures er monitoring of temperatures	YES NO NA NOB	d's	- 11 T	-	Food train	ning certific	ation	YES NO NA NOB		
	er reheating procedures for hot holding	YES NO NA NOB				Potentia	ally Haza	rdous Foods Prote	cted from Conta	minat	ion
	er thawing procedures	YES NO NA NOB	0.30%	TINE	401		arated and		YES NO NA NOB		
	Food, Water and Ice from	Approved Source	S		402	Food con sanitized	tact surface	es cleaned and	YES NO NA NOB		
301 Food	d obtained from approved sources	YESNO NOB			403			(vermin and insects)	YES NO NOB	7	
	d in good condition, safe and tered	YES NO NOB			404	used to p	revent food	perly labeled, stored or contamination	YES NO NOB		
	d properly labeled	YES NO NOB			405	Proper di served fo		turned, previously	YES NO NOB		
		Food	Tem	perat	ure O	bserva	tions				
Item / Location Temp			Item / Location Temp				Item / Location			Temp (°C)	
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Item	AL CONTRACTOR OF THE PROPERTY	Observat	iono	and C	, CHHOC	tivo Ac	tions	U Uo le aboot loi	i us qea⊁ = ∗		ection
Number		Observat	ions	and C	orrec	live Ac	LIONS	neterment nark	oficial each w		ate dicable)
7	No forest pru	encione 110	N	Or	7 Oles	nei	d	wine -	the		
1	No food pro	De office.	211)		0	9			utagalas -		
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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. NOB (not observed) YES (in compliance) Mark "√" in Box: Circle One of: R (repeat violation) NA (not applicable) NO (not in compliance) CDI (controlled during inspection) **Compliance Status** CDI R **Compliance Status** CDI R **Physical Facilities Food Equipment and Utensils** Food contact surfaces properly constructed or Adequate facilities available to wash, rinse YES NO NA NOB located. Acceptable material used. YES NO NA NOB and sanitize utensils and/or equipment. Appropriate procedures followed for YES NO NA NOB YES)NO NOB mechanical and/or manual dishwashing Hot & cold water available; adequate pressure (YES)NO NOB YES NO NA NOB Proper disposal of sewage & waste water 603 503 Proper storage of frozen food items Toilet facilities: adequate number, properly YE' NO NOB YES NO NA NOB Food stored in food grade material 604 constructed, supplied and cleaned Equipment and utensils that contact food are YES NO NOB NOB 605 Adequate lighting; lighting protected 505 corrosion resistant and non-toxic

Equipment in good repair, cleaned and sanitized	(YES)NO NOB	606	Adequate mechanical ventilation;	PS NO NA NOB	100				
General Sanita	ation	607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	NO NA NOB	3082				
Garbage & refuse properly disposed and	(YÉS)NO NOB	9 0878 0000	Testing Devices/Logging of Temperatures						
701 facilities maintained Non-food contact surfaces properly	YESNO NOB	801	Working dishwasher temperature and pressure gauges	YES NO (NA)NOB	Prevar Revare				
702 constructed, in good repair and clean Food handlers properly attired and good	YES)NO NA NOB	try to He wo	2 Chemical test kits and/ or papers provided	YES NO (NA) NOB	eto? -				
703 personal hygiene Adequate protection from vermin and insect	0		Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES NO (A) NOB	(ear)				
704 pests Living or sleeping quarters separated from		000	Other	na of Food Service V	olandi knemati				
705 food service area Birds or animals other than guide dogs	YES NO NA NOB		STATE OF THE PROPERTY AND	train (on analysis)	A.S.S.				
706 excluded from premises Wiping cloths used properly and stored	YES NO NA NOB		ON PRESCRIPTION	To spill of gales w	radi esservă				
707 in sanitizing solution	YES NO NA NOB	JUN 1 179	The state of the s	ne realbat errored	institution of				
Items, reigels reparedors, system buritycom	Observations a	nd Corre	ective Actions	entores into entre	Correction Date				
Number	a at most controlle obstanting comment	na com	20tive Actions	nsn a nitraasneed	(If applicable)				
502 EHO requires that operator only use									
'Sunitize' yele in the dishwasher.									
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with applicable regulation. EHO has no other recommendation set the									
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				Production to the state					
and a parameter from the contract of the house of the first	Enforc	cement	Action: (Mark "√", if Applicable)	Soud and ready to entit	weg.Si s				
To a property of the state of t			(rasesaa balbasa <u>bank</u>	Record of				
Re-Inspection Required: Yes	No Disease		Establishment Closed Yes No V						
Approximate Date of Re-Inspection:	(Eq.), and so the	1 121-68 (1971	Food Discarded Other						
Person in Charge Name: BAVIBA	DELOBEY		Environmental Health Officer Name:	men DI	+				
Person in Charge Signature:	No.	-75 A	Environmental Health Officer Signature						
			Oling						
Date (d/m/y) Jan 29	1, 2020		Date (d/m/y) 24/01/2020						
	,								