

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	No concerns observed at time of inspection.	
Note	Vendor sells pre packaged frozen meat and seafoods which are portioned into smaller boxes.	
	Invoices confirmed that food is obtained from approved sources.	
	Ensure to post permit in trailer once received.	
205	Recommend to obtain food safe certification.	

**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)		NOB (not observed) NA (not applicable)		Mark "✓" in Box:		R (repeat violation) CDI (controlled during inspection)				
Compliance Status						CDI	R	Compliance Status						CDI
Food Equipment and Utensils						Physical Facilities								
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES	NO	NA	NOB	601	Food contact surfaces properly constructed or located. Acceptable material used.	YES	NO	NA	NOB			
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB	602	Hot & cold water available; adequate pressure	YES	NO	NA	NOB			
503	Proper storage of frozen food items	YES	NO	NA	NOB	603	Proper disposal of sewage & waste water	YES	NO	NA	NOB			
504	Food stored in food grade material	YES	NO	NA	NOB	604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES	NO	NA	NOB			
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO		NOB	605	Adequate lighting; lighting protected	YES	NO		NOB			
506	Equipment in good repair, cleaned and sanitized	YES	NO		NOB	606	Adequate mechanical ventilation;	YES	NO	NA	NOB			
General Sanitation						607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	YES	NO	NA	NOB			
701	Garbage & refuse properly disposed and facilities maintained	YES	NO		NOB	Testing Devices/Logging of Temperatures								
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO		NOB	801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB			
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB	802	Chemical test kits and/ or papers provided	YES	NO	NA	NOB			
704	Adequate protection from vermin and insect pests	YES	NO		NOB	803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB			
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB	Other								
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									

[illegible]

Enforcement Action: (Mark "✓", If Applicable)			
Re-Inspection Required:	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>	Establishment Closed: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Approximate Date of Re-Inspection:			Food Discarded: <input type="checkbox"/> Other: <input type="checkbox"/>

Person in Charge Name: JOSIE LU	Environmental Health Officer Name: Vanena Agrie
Person in Charge Signature: [Signature]	Environmental Health Officer Signature: [Signature]
Date (d/m/y) 01/21/2023	Date (d/m/y) 21/01/2023