Mailing Address	Establis	thment Name H621/6	Naca	1,	+ 'c	, (tel	,	Permit Number:	306		
Physical Address Complaint	Mailing		turi l					74	The same of the sa	Licence No.:	H.	
Routine Inspection Compilaint Follow-up inspection If follow-up, date of previous inspection (d/m/y); CRITICAL ITEMS: Based on the inspection today, the critical items identified below are violations of the Food Establishment Safety Regulation ems must be corrected at the time of inspection or controlled in a manner that will not pose a food safety threat. Failure to immediately correct or contems may result in revocation or suspension of your Food Establishment Permit and closure of your establishment. LEGEND Circle One of: YES (in compiliance) NOB (not observed) NO (not in compiliance) NOB (not observed) NO (not in compiliance) NOB (not observed) NOB (not ob	Physica	Address / / / / /	inat.	-				_	Date of Inspection:	94/18/	200	ח
Compliance Status Ves No				ın İnsn	ection [1]	If fo	llowern de	te of prev	-		02	_
ents must be corrected at the time of inspection of controlled in a manner that will not pose a lood safety threat. Failure to immediately correct or contems may result in revocation or suspension of your Food Establishment. LEGEND Circle One of: YES (in compliance) NO (not in compliance) NO (not in compliance) NO (not in compliance) NO (not in compliance) NO (not observed) NA (not applicable) Mark*✓* In Box: R (repeat violation) CDI (controlled during inspect Compliance Status CDI R Compliance Status CDI R Personal Hygiene of Food Service Workers Personal Hygiene of Food Service Workers 1011 Cold holding temperatures ≤ 4°C YES NO NOB Proper cooking of raw food of animal YES NO NOB Proper cooling time & temperatures YES NO NOB											_	_
## Proper monitoring of temperatures (PS NO	AMS MUST	AL II EIVIS: Based on the	inspection today, the	e critic	al items i	identifie	d below a	re violatio	ns of the Food Establ	ishment Safety Re	gulation	s. Crit
LEGEND Circle One of: YES (in compliance) NO (not in compliance) NO (not applicable) Compliance Status Coll R Compliance Status Coll R Personal Hyglene of Food Service Workers 201 Hands clean & properly washed YES NO (NOB) 202 Adequate handwashing facilities supplied & yes NO (NOB) 203 Adequate handwashing facilities supplied & yes NO (NOB) Proper cooling time & temperatures YES NO (NOB) Potentially Hazardous Foods Protected from Contaminat may spread through food Potentially Hazardous Foods Protected from Contaminat nos spread through food Potentially Hazardous Foods Protected from Contaminat All Food contact with YES NO (NOB) Potentially Hazardous Foods Protected from Contaminat All Food contact with YES NO (NOB) Potentially Hazardous Foods Protected from Contaminat All Food contact with YES NO (NOB) Potentially Hazardous Foods Protected from Contaminat All Food contact with YES NO (NOB) Potentially Hazardous Foods Protected from Contaminat All Food contact with YES NO (NOB) Potentially Hazardous Foods Protected from Contaminat All Food contact with YES NO (NOB) Potentially Hazardous Foods Protected from Contaminat All Food contact with YES NO (NOB) Potentially Hazardous Foods Protected from Contaminat YES NO (NOB) Potentially Hazardous Foods Protected from Contaminat All Food contact with YES NO (NOB) Potentially Hazardous Foods Protected from Contaminat YES NO (NOB) Potentially Hazardous Foods Protected from Contaminat YES NO (NOB) Potentially Hazardous Foods Protected from Contaminat YES NO (NOB) Potentially Hazardous Foods Protected from Contaminat YES NO (NOB) Potentially Hazardous Foods Protected from Contaminat YES NO	ems may r	esult in revocation or suspension	n of your Food Estai	blishm	ent Perm	at will no nit and c	losure of	rood sare vour estal	ty threat. Failure to in blishment	mediately correct	or cont	rol criti
Compliance Status Col R Col R Compliance Status Col R Col R Col R Compliance Status Col R Col R Col R Col R Col R Compliance Status Col R		Circle One of: YES (i	n compliance)	NOB	(not ob	served				peat violation)		
Time/Temperature of Potentially Hazardous Foods 101 Cold holding temperatures \$4°C VENO NO NOB 102 Holding temperatures \$6°C YES NO NOB 103 Proper cooking of raw food of animal ordinal ord		NO (n	ot in compliance)	NA (not app	licable)					nspect	ion)
101 Cold holding temperatures \$4°C YES NO NOB 102 Hot holding temperatures \$60°C YES NO NOB 103 Proper cooking of raw food of animal origin YES NO NOB 104 Proper cooking of raw food of animal origin YES NO NOB 105 Adequate equipment to maintain food temperatures YES NO NOB NOB 105 Adequate equipment to maintain food temperatures YES NO NOB NOB 106 Proper monitoring of temperatures YES NO NOB NOB 107 Proper reheating procedures for hot holding procedures YES NO NOB NOB 108 Proper thanking procedures YES NO NOB NOB 109 Proper thanking procedures YES NO NOB 109 Proper thanking procedures YES NO NOB NOB 109 Proper thanking procedures YES NO NOB 109 Proper thanking procedures YES NO NOB 100 Proper thanking procedures YES NO N		Compliance Stat	tus	CDI	R			Com	pliance Statu	IS	CDI	R
Hot holding temperatures 260°C YES NOWNOB Proper cooking of raw food of animal origin Proper cooking of the proper decomposition or proper origin origin or proper origin or pro				ods	3			Persona	I Hygiene of Food	Service Worker	S	
103 Proper cooking of raw food of animal origin YES NO NOB 104 Proper cooling time & temperatures YES NO NOB 105 Adequate equipment to maintain food temperatures YES NO NOB 106 Proper monitoring of temperatures YES NO NOB 107 Proper reheating procedures for hot hobding YES NO NOB 108 Proper theating procedures YES NO NOB 109 Proper theating procedures YES NO NOB 100 Proper theating p			YES NO NA NOB	172	7.66			100	The state of the s	YES NO NOE		
103 Proper cooking of raw food of animal origin origin YES NO NOB Proper cooling time & temperatures YES NO NOB NOB Proper cooling time & temperatures YES NO NOB NOB Proper monitoring of temperatures YES NO NOB NOB Proper reheating procedures for hot hoding Proper thawing procedures YES NO NOB Proper thawing procedures YES NO NOB Y			YES NO NOB				accessible			YES NO NOE		
Proper cooling time & temperatures YES NO (A) NOB VES NO (A) NOB V		r cooking of raw food of animal	YES NO NO NOB	160	12	203				at _	100	
Adequate equipment to maintain food temperatures (FS NO NA NOB) 105 Proper monitoring of temperatures (FS NO NA NOB) 107 Proper reheating procedures for hot holding (FS NO NA NOB) 108 Proper thawing procedures (FS NO NA NOB) 109 Proper thawing procedures (FS NO NA NOB) 101 Food obtained from approved Sources 101 Food obtained from approved sources 102 Food properly labeled (FS NO NOB) 103 Food properly labeled (FS NO NOB) 104 Food properly labeled (FS NO NOB) 105 Food properly labeled (FS NO NOB) 106 Food properly labeled (FS NO NOB) 107 Food properly labeled (FS NO NOB) 108 Food properly labeled (FS NO NOB) 109 Food properly labeled (FS NO NOB) 109 Food properly labeled (FS NO NOB) 100 Food properly labeled (FS NO NOB) 100 Food properly labeled (FS NO NOB) 101 Food obtained from approved sources (FS NO NOB) 102 Food properly labeled (FS NO NOB) 103 Food properly labeled (FS NO NOB) 104 Food separated and protected (FS NO NOB) 105 Food obtained from approved sources (FS NO NOB) 106 Food obtained from approved sources (FS NO NOB) 107 Food obtained from approved sources (FS NO NOB) 108 Food properly labeled (FS NO NOB) 109 Food properly labeled (FS NO NOB) 100 Food properly labeled (FS NO NOB) 100 Food properly labeled (FS NO NOB) 101 Food obtained from approved sources (FS NO NOB) 102 Food properly labeled (FS NO NOB) 103 Food properly labeled (FS NO NOB) 104 Food contact surfaces cleaned and protected (FS NO NOB) 105 Food obtained from approved sources (FS NO NOB) 106 Food obtained from approved sources (FS NO NOB) 107 Food obtained from approved sources (FS NO NOB) 108 Food obtained from approved sources (FS NO NOB) 109 Food obtained from approved sources (FS NO NOB) 100 Food obtained from approved sources (FS NO NOB) 100 Food obtained from approved sources (FS NO NOB) 101 Food obtained from approved sources (FS NO NOB) 102 Food obtained from approved sources (FS NO NOB) 103 Food obtained from approved sources (FS NO NOB) 104 Food obtained from approved sources (FS NO		r cooling time & temperatures	120110000				Food hand	diers using	proper utensils to avoid	TEG NO NA NO		1
Adequate equipment to maintain food temperatures CENONA NOB CENO			YES NO (A) NOB		10-0	204				YES NO NA NOE		
106 Proper monitoring of temperatures Temp Item / Location Item			CHARLES CARLES		7 2-3-		The second second					tion
Proper reheating procedures for hot holding holding holding Proper thawing procedures Procedure that the procedure Proper thawing procedures Procedure that the procedure Procedure Procedure that the procedure Procedure Procedure that the	06 Prope	r monitoring of temperatures	ES NO NA NOB			-	The same of					T
Proper thawing procedures			50000			402		act surface	s cleaned and			1000
D1 Food obtained from approved sources TE NO NOB Used to prevent food contamination TE NO NOB Used to prevent food contamin			E NO NA NOB	T) I R	100		Facility fre	e of pests	(vermin and insects)			
Temp Seed an approved sources Temp Seed an addition, safe & Seed an addition Seed and Seed an addition Seed and Seed an addition Seed and Seed			The Real Property and the Control of	S		404	Toxic cher used to pri	nicals prop event food	erly labeled, stored or contamination	YES NO NOB		
Unadulterated Component No NoB			ME NO NOB			100				0		
Item / Location Temp (°C) Item	unadu	Iterated	NO NOB									
Item / Location (°C)	103 F000	торепу іареіед							88 1			
Item / Location (°C) (The second secon	Tem	perati	ure O	The same of the sa					
Cold hold		Item / Location		Iten	n / Locat	ion	0.00		Item /	Location		Temp (°C)
2 2.8 3 1.7 4 1.3 4 - ZZ Stem pumber Observations and Corrective Actions Corrective Actions Corrective Actions	1001	10 6.10		7	/	11			1	1111		37
3 1.7 9 1.3 9 1.7 8 1.3 Something them lumber Observations and Corrective Actions Observations and Corrective Actions	010	TIOLOX -		DZ 4.	110	rae		-	rozek	naa s		3/
tem Observations and Corrective Actions Com D (H app			2.0	_	Y6		2 -	29		6		-27
Item Number Observations and Corrective Actions Com D. (H app		2	1.7				3 -	20		7		37
dumber UDServations and Corrective Actions D. (Map)		Larry Mars Alle Burn 4 mg	1.3				1 -	22		8	-	19
dumber UDServations and Corrective Actions D. (Map)	Item										Corr	ection
Contain Contai	The second secon		Observati	ons	and C	orrec	tive Act	ions		I HAND THE	D	ate olicable)
			Bar Free		18°21	-	Who in		Hull man reg	mr m Seza		
No food preparation at time of inspection -Load is pre-mataged and commercially prepared (except potatos, onions, tomator)								Temploy . P.	No.	LA Water		
-Lood is pre-proteged and con-creto//g prepared (except potato y onions, tours of		No Food	ntenace	2/2		04			at isc	nock .		
prepared (except potato y onions, tounders)		0 1	1	111 115	1	-4.		0	-	11		
prepared (except potato y Onion, tomator)	_	Xood	s pre-p	20	tes	00(an	ol c	30 maner	0/16		
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T1411/1020												

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.

	compliance) ot in compliance)		(not ob not app		main in box: n (rep	eat violation)	spectio	en)
Compliance Status			R		Compliance Status	CDI	R	
Food Equipment an	d Utensils				Physical Facility	tles		
Adequate facilities available to wash, rinse and sanitize utensits and/or equipment.	YES NO R NOB		102	601	Food contact surfaces properly constructed or	NO NA NOB		
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO (A) NOB			_	located. Acceptable material used.		- naptra	
503 Proper storage of frozen food items	PES NO NA NOB			\sim	Hot & cold water available; adequate pressure	YES(NO NOB		103
Food storage containers not used for other purposes	R NO NA NOB				Proper disposal of sewage & waste water Toilet facilities: properly constructed, supplied	YES NO NOB	1,1000	
Equipment and utensils that contact food are	Control - International Section	В	3475	C. CECH	& cleaned	YES NO NOB	277	8
505 corrosion resistant and non-toxic Equipment in good repair, cleaned and	NO NOB		70 F	100	Adequate lighting; lighting protected	VES NO NOB		Mari
506 sanitized	NO NOB			606	Adequate mechanical ventilation;	YES NO NA NOB		
General Sanita	ition				Testing Devices/Logging of	Temperatures		
Garbage & refuse properly disposed and facilities maintained	NO NOB			801	Proper location of thermometers and thermometers working accurately	WE NO NA NOB	12 144	
702 Non-food contact surfaces properly constructed, in good repair and clean	NO NOB			802	Working dishwasher temperature and pressure gauges	YES NO NOB		1163
703 Food handlers properly attired	NO NA NOB			803	Chemical test kits and/ or papers provided	YES NO NA NOB		
Adequate protection from vermin and insect pests	NO NOB	7	100		Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES NO NA NOB		
Living or steeping quarters separated from food service area	ON NA NOB					0		100
706 Premises free of live birds and animals	FE NO NA NOB		23			100 mm m m m m m m m m m m m m m m m m m	LINE .	
1202 Racificas a	evoileble	La Carte	30	S & 311				e (a)
		nsp	ectio	n Re	sults			
Number of Critical Items			Spection Results Number of Non-Critical Items					
Number of Repeat Critical Items			Number of Repeat Non Critical Items					53
	En	forc	eme	nt A	Ction: (Mark "", If Applicable)		OE.II	
Re-Inspection Required: Yes	No	11/1/		19	Establishment Closed Yes	No		
Approximate Date of Re-Inspection:	The state of	4.5			Food Discarded Other	THE STATE OF		
Person in Charge Signature Magen Rabesca Date	Maganto	abe	SCA	In	spector Signature			