						B	1/	/_	
Establishment Name Icc & RG	4KCR	100	byt	5C-		Permit Number 7	JAN.	5/2	
Mailing Address Box 93 To	RTS	(My	$U_{S_{\alpha}}$	m) K	16-01	Permit Posted:	ØØes □ No	<i>-</i>	
Physical Address 740 - 100	ST. Fox	076	511	4/5	2	Date of Inspection: (d/m/y)	DOV 4	119	
Routine Inspection Complaint	Follow-up Ins	spection 🗆	If fo	low-up, date	e of previo	us inspection (d/m/y)			
CRITICAL ITEMS: Based on the insper ems must be corrected at the time of inspection	or controlled in a	manner tha	at will no	ot pose a fo	od safety	threat. Failure to imm			
ems may result in revocation or suspension of your LEGEND Circle One of: YES (in com	ipliance) NO	DB (not ob (not app	erved) Mark"√ " in Box: R (repeat violation)						
NO (not in compliance) Compliance Status		DI R				liance Status		CDI F	
Time/Temperature of Potentially H	azardous Foods	York Ha	m-46		•	Hygiene of Food S			
	S NO NA NOB		201	Hands clear			YES NO HOB)	
102 Hot holding temperatures ≥60°C	S NO NA NOB		202	Adequate h	andwashing	facilities supplied &	YES NO NOB		
103 Proper cooking of raw food of animal	S NO NA NOB		203			lisease or condition that	YES NO NA NOB		
	S NO NA/NOB		204	Food handle	ers using pr	oper utensils to avoid	·		
105 Adequate equipment to maintain food	SNO NA NOB		204	unnecessar cooked/prep	pared food		YES NO NA NOB		
	S NO NA NOB		1	Food trainir			YES NO NA NOB)	
107 Proper reheating procedures for hot holding YE	S NO NA (NOI)		-		ted from Conta				
	S NO NA NOB		401	Food separ Food conta		cleaned and	YES NO NA NOB	/	
Food, Water and Ice from Appr	NO NOB		403	sanitized Facility free	of pests (v	ermin and insects)	TES NO NA NOB		
301 Food obtained from approved sources YE 302 Food in good condition, safe and	NO NOB		404	Toxic chem	icals prope	rly labeled, stored or	ESNO NOB		
unaltered YE 10 NOB			405			contamination VES NO)	
303 Food properly labeled / YE				served food			YES NO (NOB	<u> </u>	
Legates in the control of	Food Te	mperat	ure O	bservati	ons	on headign in a spirit	Miller Le I Britis	Silvery, On	
	emp °C }	tem / Loca	tlan	1	emp °C)	ltem / L	ocation	Tem (°C	
Item / Location (7	item / Local			<u> </u>	KGIII/ E	Homy Education		
(77) d									
				-					
				TO T		7 14			
	ou brosesses	Della company				THE RESIDENCE AND IN	Ne-spiraceon	Correction	
Item Number	Observation	s and C	orreg	kiye Act	ions	0		Date (If applicab	
16 7	7-18	166	L	ADT	7	1417	H		
10010	EINUG	2	1	MC			sc-		
JIME OF	INSP	de	118						
					Description of the second				
				0,1					
	···								
187 - 187 -			19.12			CHARLEST STATE			
		79.00	Y-91	1531			W. C.		
		YHL							

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) Compliance Status				NOB (not observed) NA (not applicable) Mark "√" in Box:					peat violation) entrolled during in	spectio	n)
			CDI	R	Compliance Status					CDI	R
rill No.	Food Equipmen	t and Utensils	dinac.	en splin	0 60	d botombil is	- Marie Con	Physical Facili	ties		
501 a	Adequate facilities available to wash, ri and sanilize utensils and/or equipment	ES NO NA NOB			601	Food contaction located. Acc	ct surfaces prope ceptable materia	erly constructed or used.	ES NO NA NOB		
502 n	Appropriate procedures followed for nechanical and/or manual dishwashing	YES NO NA NOB			602	Hot & cold v	vater available; a	idequate pressure	YES NO NOB		
503 P	Proper storage of frozen food items	YES NO NA NOB		5	603	Proper dispo	osal of sewage 8	waste water	VES NO NOB		
504 F	ood stored in food grade material quipment and utensils that contact foo	VES NO NA NOB			604	constructed	es: adequate nu , supplied and cl	mber, properly eaned	ES NO NOB		
505 c	orrosion resistant and non-toxic quipment in good repair, cleaned and	TES NO NOB			605	Adequate lig	hting: lighting pr	olected	ES NO NOB		
	anitized	WESHO NOB			606		echanica ventila		YES NO NA NOB		23
	General Sa	initation			607	Premises cle maintenance	ean, uncluttered e equipment pro	, cleaning and perly stored	ESNO NA NOB		
	Sarbage & refuse properly disposed an acilities maintained	d VESNO NOB				T	esting Devic	es/Logging of	f Temperatures		
N	Ion-food contact surfaces properly constructed, in good repair and clean	YES NO NOB			gn4	Working disl	hwasher tempera	alure and pressure	YES NO NA NOB	-	
F	ood handlers properly attired and good ersonal hygiene	YES NO NA NOB				* It was	st kits and/ or pa	nore newdocal	11.1	111	
	dequate protection from vermin and in	sect YES NO NOB				Temperature	st kits and/ or pa e logs maintaine s (non-regulator)	d for refrigerated	YES NO NA NOB)	
L	iving or sleeping quarters separated frood service area	OM YES NO NA NOB			003	storage units	s (non-regulator)	Other	TES NO NA MOB	Amster Ada	MEE
В	lirds or animals other than guide dogs xcluded from premises	YES NO NA NOB				П		1	S SHALLOW PRODUCT	N. PERLANDS	alich
٧	Viping cloths used properly and stored a sanitizing solution	YES NO NA NOB						7			
				<u> </u>		Pilotaeta in					
							A.	į			
								1118-02			
			= 3%			- /1/2-10		100151300	25 1		
et pui	series and several and benefit by the	Fr	iford	eme	nt A	ction: "	Mark "√", if Ap	nnlieghla)	or right we book w		
- 1	ection Required: Yes	/ No[X]		7011101					nfa .)	
	Imate Date of Re-Inspection:	NOLE			-	Establishme Food Discar		Yes L_	NоЦТ		—
erson	in Charge Name:	Gros	_				Health Officer		A 1	- n/)	2_
erson	in Charge Signature.	2			_		Walth Offiger) WHY	X	
ate	11/- 11/				D	Date	JANU	////	2		
n/y)	100 7/20	19				/m/y)	0	4/11/1	7		