E	stablishment Name huyi alu	it Galt	Sat	one.			Permit Number: 2	.848		Wante
N	lailing Address Bag Sew	License Posted:	Licence No.:							
P	/	Cenzie Le	ad	XOE	int	ATT	Date of Inspection:		- 19	
R	outine Inspection ☐ Complai		p Inspe	ection 🗆		llow-up, date of	(d/m/y) previous inspection (d/m/y)	0 :		
tems	TICAL ITEMS: Based on the must be corrected at the time of insp may result in revocation or suspension. END Circle One of: YES (i	pection or controlled i	n a ma olishme	anner tha	identifie at will n nit and o	ed below are viole ot pose a food s closure of your e	ations of the Food Estab safety threat. Failure to in establishment.	lishment Safety Regionmediately correct o	ulation: r contr	s. Critic
	Transport (SERPENDE BORNES ACRES	ot in compliance)		not app				epeat violation) controlled during in	specti	on)
	Compliance Star		CDI	R		Co	mpliance Status		CDI	R
101	Time/Temperature of Potentia		ods				onal Hygiene of Food	Service Workers		
-	Cold holding temperatures ≤ 4°C Hot holding temperatures ≥60°C	YES NO NA NOB		17.88	201	Case of the second seco	roperly washed /ashing facilities supplied &	YES NO NOB	36-2	
103	Rehavire Procedural Field	YES NO NA NOB			59	accessible	ee of disease or condition th	YES NO (NANOB		
	origin	YES NO NA NOB	1231		203	may spread throu	ugh food	YES NO NA NOB		
	Proper cooling time & temperatures	YES NO NA NOB			204	Food handlers us unnecessary han cooked/prepared		YES NO NA NOB		
	temperatures	YES NO NA NOB		In the	DESCRIPTION OF THE PERSON OF T	Potentially Ha	azardous Foods Prote	ected from Conta	mina	tion
106	Proper monitoring of temperatures Proper reheating procedures for hot	YES NO NA NOB	1100	- Land	401 402	Food separated		YES NO NA NOB		T
	holding	YES NO NA NOB				sanitized	faces cleaned and	YES NO NA NOB		
108	Food, Water and Ice from	Approved Source	G		403	Toxic chemicals	ests (vermin and insects) properly labeled, stored or	YES NO NOB		
301	Food obtained from approved sources	YES NO NOB	5				food contamination	YES NO NA NOB		
	Food in good condition, safe & unadulterated	VES NO NOB	0.7000	To go of						
303	Food properly labeled	YES NO NOB								
		Food	Tem	perati	ure O	bservations	3		11/2019	
	Item / Location	Temp	14	. /1		Temp			1	Temp
1-		(℃)	iten	m / Locat	ion	(°C)	Item /	Location	_	(°C)
FL	helzer	-28.0					Marine and a paremaper			
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Iter			Estate 1						Corr	ection
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	many to the basis of many of many	Trained above use from				Figure 1		W-11-19-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-		
		named in the sale of the Street	C. ITHE A	N-100						
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	food and notices in prosefly and occurry	distracting your place.	Widt o			The state of the s	n se aven vener			Ш
	the expressed manufacting marketing on particular	and the same of the same	/							
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/	Record Surfaces and prescription deat His						Minetiles of to a			
WT141	11/1020									

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.

LEGEND Circle One of: YES (in compliance) NO (not in compliance)				bserved olicable	(repeat violation)	Mark "√" in Box: R (repeat violation) CDI (controlled during inspection)					
Compliance Status			R	etinu iqe	Compliance Status	CDI	R				
Food Equipment a	nd Utensils	nine ph	ilen skale	u half de	Physical Facilities	454					
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES NO NA NOB	10 See 1	rd to ba	601	Food contact surfaces properly constructed or located. Acceptable material used.	lofti					
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB	679	descr.	te hoot	Hot & cold water available; adequate pressure YES NO NOB	(Link)	- SUS				
503 Proper storage of frozen food items	YES NO NA NOB	of Naste	sinch to		Proper disposal of sewage & waste water YES NO NOB	TOH LEA	7.00				
Food storage containers not used for other purposes	YES NO NA NOB		e live	- 1 5	Toilet facilities: properly constructed, supplied & cleaned YES NO NOB	illus					
Equipment and utensils that contact food ar corrosion resistant and non-toxic	YES NO NOB	hotel hi	Stress	Type Line	Adequate lighting; lighting protected VES NO NOB	are i	. nomi				
Equipment in good repair, cleaned and sanitized	YES NO NOB		W.B.	100	Adequate mechanical ventilation; YES NO NA NOB	BK-1					
General Sanit	ation		(DO-E) (eri bris t	Testing Devices/Logging of Temperatures	Significant of the Control of the Co					
Garbage & refuse properly disposed and facilities maintained	YES NO NOB		Nº ZS	004	Proper location of thermometers and	Pose					
Non-food contact surfaces properly constructed, in good repair and clean	YES NO NOB		FICE I	801	Working dishwasher temperature and pressure	elur. annearl	1000				
703 Food handlers properly attired	YES NO NA NOB	Sirego	stagle	Tayon bi	gauges YES NO NA NOB	Post					
Adequate protection from vermin and insect	YES NO NOB			803	Temperature logs maintained for refrigerated	iogo					
Living or sleeping quarters separated from food service area	YES NO NA NOB			804	storage units (non-regulatory requirement) YES NO NOB	mes -	ingerne				
706 Premises free of live birds and animals	YES NO NA NOB	d a mod	ğırlımı)	ST. MINTE	The the place with price that have been given and the part of the words of the words.	A need 1	abes				
	1201191100				or a right or incodes where mands have became border or action Pscoffice Supplied & Accessible (202)	Correc	sirpol				
Item Number	Observatio	ns a	nd (Corre	orrective Actions						
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		Insp	ectio	on Re	esults (1991 because 1992)	ellerings	Soci				
Number of Critical Items			Number of Non-Critical Items								
Number of Repeat Critical Items	South Carolina Paris	DON .		1	Number of Repeat Non Critical Items	VEST					
posit,	Er	forc	eme	ent A	ction: (Mark "✓", if Applicable)	007					
Re-Inspection Required:	No D	resolvers so morw	pared (yhedur rivolaid	Establishment Closed Yes No	The State of the S	Phon				
Approximate Date of Re-Inspection:	tar3			Food Discarded Other	D BETS V	dibi					
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Person in Charge Signature	200-	reliant,	loof s	Ir	rspector Signature	10	-SIECO				
ate Lias	8 cm	- Parketin	-		KITTI MATTOO COST	-3					
m/s) July 14 20	122			1 1	ate Indy 14 20 77						